

# Polish Rye IPA

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **35**
- SRM ---
- Style **Rye IPA**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13 liter(s)**
- Boil time **60 min**
- Evaporation rate **2 %/h**
- Boil size **13.3 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Malt extract (rye) - Poldingroup	1.2 kg (50%)	75 %	---
Liquid Extract	Malt extract (barley) - Poldingroup	1.2 kg (50%)	75 %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	40 g	60 min	4 %
Aroma (end of boil)	Cascade PL	25 g	5 min	5.5 %
Dry Hop	Cascade PL	25 g	7 day(s)	5.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	8 g	Fermentis