

Raj Ajpiej

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **60**
- SRM **9.5**
- Style **Rye IPA**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **9.8 liter(s)**
- Total mash volume **13.7 liter(s)**

Steps

- Temp **65 C**, Time **60 min**

Mash step by step

- Heat up **9.8 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **8.4 liter(s)** of **76C** water or to achieve **14.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (51.3%)	80 %	5
Grain	Rye Malt	1 kg (25.6%)	63 %	10
Grain	Strzegom Wiedeński	0.5 kg (12.8%)	79 %	10
Grain	Płatki owsiane	0.25 kg (6.4%)	85 %	3
Grain	Crystal II 200	0.15 kg (3.8%)	71 %	200

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	20 g	60 min	17.6 %
Whirlpool	Centennial	25 g	0 min	8.3 %
Whirlpool	Galaxy	25 g	0 min	13.6 %
Whirlpool	Mosaic	25 g	0 min	12.5 %
Whirlpool	Amarillo	25 g	0 min	9.5 %

Extras

Type	Name	Amount	Use for	Time
Water Agent	Gips piwowarski	2 g	Mash	60 min
Fining	Whirlfloc	1 g	Boil	5 min