

Rajpajaj

- Gravity **12.5 BLG**
- ABV ---
- IBU **69**
- SRM **6.6**
- Style **Rye IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **15 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **67 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **75 C**, Time **10 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **75C**
- Sparge using **14.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------|--------------|-------|-----|
| Grain | Rye Malt | 2 kg (33.3%) | 63 % | 12 |
| Grain | Pale Ale | 4 kg (66.7%) | 80 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|----------|------------|
| Boil | Equinox | 25 g | 60 min | 13.1 % |
| Boil | Equinox | 25 g | 20 min | 13.1 % |
| Boil | Cascade | 30 g | 15 min | 6 % |
| Boil | Equinox | 20 g | 1 min | 13.1 % |
| Boil | Cascade | 30 g | 1 min | 6 % |
| Dry Hop | Equinox | 30 g | 5 day(s) | 13.1 % |
| Dry Hop | Cascade | 40 g | 5 day(s) | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
| M44 | Ale | Dry | 11 g | --- |