

Rye AIPA

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **29**
- SRM **5**
- Style **Rye IPA**

Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.1 liter(s)**
- Total mash volume **14.8 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **11.1 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 **76C**
- Sparge using **9 liter(s)** of **76C** water or to achieve **16.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Żytni	1 kg (27%)	85 %	8
Grain	Strzegom Pilzneński	1.5 kg (40.5%)	80 %	4
Grain	Strzegom Wiedeński	0.6 kg (16.2%)	79 %	10
Grain	Pszeniczny	0.4 kg (10.8%)	85 %	4
Grain	Płatki owsiane	0.2 kg (5.4%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Jarrylo	10 g	40 min	15 %
Aroma (end of boil)	Jarrylo	10 g	10 min	15 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM21 Odkrycie sezonu	Ale	Liquid	100 ml	Fermentum Mobile