

# Rye AIPA

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **61**
- SRM **4.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **46 liter(s)**
- Trub loss **10 %**
- Size with trub loss **55.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **65.8 liter(s)**

## Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **37.5 liter(s)**
- Total mash volume **50 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **5 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **37.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **40.8 liter(s)** of **76C** water or to achieve **65.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	8 kg (64%)	80 %	7
Grain	Pszeniczny	0.5 kg (4%)	85 %	4
Grain	Żytni	1 kg (8%)	85 %	8
Grain	Pilznieński	3 kg (24%)	81 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Oktawia	90 g	60 min	7.1 %
Boil	Vic Secret	25 g	60 min	19 %
Boil	Simcoe	50 g	15 min	13.2 %
Aroma (end of boil)	Citra	25 g	5 min	12 %
Aroma (end of boil)	Amarillo	25 g	5 min	9.5 %
Aroma (end of boil)	Citra	25 g	0 min	12 %
Aroma (end of boil)	Amarillo	25 g	0 min	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Wyeast - London Fog	Ale	Slant	100 ml	White Labs
New England	Ale	Slant	100 ml	Lallemand