

RYE IPA

- Gravity **15.4 BLG**
- ABV ---
- IBU **65**
- SRM **9.3**
- Style **Rye IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **74 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.1 liter(s)**
- Total mash volume **20.2 liter(s)**

Steps

- Temp **67 C**, Time **60 min**

Mash step by step

- Heat up **15.1 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|----------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale | 2.5 kg (45.5%) | 79 % | 6 |
| Grain | Weyermann - Rye Malt | 1 kg (18.2%) | 85 % | 7 |
| Grain | Pilzneński | 1 kg (18.2%) | 81 % | 4 |
| Adjunct | Płatki żytnie | 0.45 kg (8.2%) | 80 % | 5 |
| Grain | Pszeniczny | 0.35 kg (6.4%) | 85 % | 4 |
| Grain | Strzegom Karmel 150 | 0.2 kg (3.6%) | 75 % | 150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|----------|------------|
| Boil | Citra | 20 g | 60 min | 12 % |
| Boil | Simcoe | 20 g | 60 min | 13.2 % |
| Boil | Citra | 10 g | 25 min | 12 % |
| Boil | Simcoe | 10 g | 2 min | 13.2 % |
| Dry Hop | Citra | 60 g | 3 day(s) | 12 % |
| Dry Hop | Simcoe | 50 g | 3 day(s) | 13.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|-------|-----|-----|--------|-----------|
| US-05 | Ale | Dry | 11.5 g | Fermentis |
|-------|-----|-----|--------|-----------|