

# RYE IPA

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **53**
- SRM **11.6**
- Style **Rye IPA**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19.4 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.35 liter(s) / kg**
- Mash size **16.4 liter(s)**
- Total mash volume **21.3 liter(s)**

## Steps

- Temp **60 C**, Time **20 min**
- Temp **65 C**, Time **30 min**
- Temp **72 C**, Time **20 min**
- Temp **77 C**, Time **5 min**

## Mash step by step

- Heat up **16.4 liter(s)** of strike water to **66C**
- Add grains
- Keep mash **20 min** at **60C**
- Keep mash **30 min** at **65C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **77C**
- Sparge using **7.9 liter(s)** of **76C** water or to achieve **19.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	viking pale ale zero	3.1 kg (63.3%)	79 %	5
Grain	weyermann prażone żyto	0.1 kg (2%)	65 %	800
Grain	weyerman słód żytni	1.7 kg (34.7%)	75 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	60 min	10 %
Aroma (end of boil)	Mandarina Bavaria	20 g	10 min	10 %
Aroma (end of boil)	Centennial	20 g	10 min	10.5 %
Dry Hop	Mandarina Bavaria	20 g	5 day(s)	10 %
Dry Hop	Centennial	20 g	5 day(s)	10.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Safale

## Extras

Type	Name	Amount	Use for	Time
Fining	Irish Moss	5 g	Boil	15 min