

# Rye Ipa

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **53**
- SRM **4.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **25.2 liter(s)**

## Steps

- Temp **55 C**, Time **10 min**
- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **18.9 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **13.1 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	5 kg (79.4%)	82 %	4
Grain	Żytni	1 kg (15.9%)	85 %	8
Grain	Płatki owsiane	0.3 kg (4.8%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	33 g	60 min	8.5 %
Boil	Chinook	33 g	30 min	8.5 %
Aroma (end of boil)	Chinook	33 g	5 min	8.5 %
Dry Hop	Mosaic	50 g	7 day(s)	16 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US West Coast	Ale	Dry	11 g	Gozdawa