

# Rye IPA

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **62**
- SRM **4.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12 liter(s)**
- Boil time **60 min**
- Evaporation rate **16 %/h**
- Boil size **14.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4.5 liter(s) / kg**
- Mash size **15.1 liter(s)**
- Total mash volume **18.4 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **15.1 liter(s)** of strike water to **68.9C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **1 min** at **76C**
- Sparge using **3 liter(s)** of **76C** water or to achieve **14.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	2.5 kg (74.6%)	82 %	4
Grain	Żytni - Viking Malt	0.85 kg (25.4%)	80 %	9

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Falconer's Flight	10 g	60 min	10.3 %
Boil	Falconer's Flight	20 g	20 min	10.3 %
Aroma (end of boil)	Falconer's Flight	60 g	5 min	10.3 %
Whirlpool	Falconer's Flight	50 g	0 min	10.3 %
Dry Hop	Falconer's Flight	60 g	4 day(s)	10.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	---

## Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	3 g	Boil	10 min

## Notes

- Bardzo słabo poszło wyśładzanie, wydaje mi się że są dwa problemy
    - stosunek wody do ziarna
    - zbyt drobno ześrutowany słów
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