

Rye IPA

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **34**
- SRM **15**
- 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 **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.4 liter(s)**
- Total mash volume **25.8 liter(s)**

Steps

- Temp **54 C**, Time **15 min**
- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **40 min**

Mash step by step

- Heat up **19.4 liter(s)** of strike water to **59.7C**
- Add grains
- Keep mash **15 min** at **54C**
- Keep mash **60 min** at **65C**
- Keep mash **40 min** at **72C**
- Sparge using **12.4 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|--------|-----|
| Grain | Strzegom Monachijski typ I | 3 kg (46.4%) | 79 % | 16 |
| Grain | Żytni | 2.8 kg (43.3%) | 85 % | 8 |
| Grain | Strzegom Karmel 150 | 0.4 kg (6.2%) | 75 % | 150 |
| Grain | Strzegom Czekoladowy jasny | 0.18 kg (2.8%) | 68 % | 400 |
| Grain | Acid Malt | 0.08 kg (1.2%) | 58.7 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|-----------|------------|
| Boil | Saaz (Czech Republic) | 17 g | 60 min | 3.5 % |
| Boil | Marynka | 12 g | 60 min | 8 % |
| Boil | Lublin (Lubelski) | 35 g | 60 min | 3.7 % |
| Boil | Lublin (Lubelski) | 30 g | 10 min | 3.7 % |
| Dry Hop | Cascade PL | 30 g | 10 day(s) | 5.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|-------------|-------------|---------------|-------------------|
| Safale S-04 | Ale | Dry | 11.5 g | Safale |