

# Rye IPA

- Gravity **15.6 BLG**
- ABV ---
- IBU **104**
- SRM **10.2**
- Style **Rye IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **13 %/h**
- Boil size **29.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.1 liter(s)**
- Total mash volume **28.4 liter(s)**

## Fermentables

| Type  | Name                        | Amount        | Yield  | EBC |
|-------|-----------------------------|---------------|--------|-----|
| Grain | Strzegom Pale Ale           | 3 kg (47.6%)  | 79 %   | 6   |
| Grain | Strzegom Monachijski typ I  | 0.6 kg (9.5%) | 79 %   | 16  |
| Grain | Żytni                       | 1.2 kg (19%)  | 85 %   | 8   |
| Grain | Rye, Flaked                 | 0.4 kg (6.3%) | 78.3 % | 4   |
| Grain | Strzegom Karmel 300         | 0.1 kg (1.6%) | 70 %   | 299 |
| Grain | Weyermann - Acidulated Malt | 1 kg (15.9%)  | 80 %   | 6   |

## Hops

| Use for             | Name                   | Amount | Time     | Alpha acid |
|---------------------|------------------------|--------|----------|------------|
| Boil                | Columbus/Tomahawk/Zeus | 50 g   | 60 min   | 15.5 %     |
| Boil                | Citra                  | 10 g   | 60 min   | 12 %       |
| Boil                | Amarillo               | 10 g   | 60 min   | 9.5 %      |
| Aroma (end of boil) | Citra                  | 10 g   | 10 min   | 12 %       |
| Aroma (end of boil) | Amarillo               | 10 g   | 10 min   | 9.5 %      |
| Dry Hop             | Citra                  | 30 g   | 7 day(s) | 12 %       |
| Dry Hop             | Amarillo               | 30 g   | 7 day(s) | 9.5 %      |