

# Rye IPA v1

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- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **30**
- SRM **6.3**
- Style **Rye IPA**

## Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.7 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **16 liter(s)**
- Total mash volume **20.9 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **16 liter(s)** of strike water to **73C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **6.6 liter(s)** of **76C** water or to achieve **17.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	3 kg (61.9%)	80 %	7
Grain	Żytni	1 kg (20.6%)	85 %	8
Grain	Płatki owsiane	0.25 kg (5.2%)	85 %	3
Grain	Płatki orkiszowe	0.45 kg (9.3%)	80 %	4
Grain	Simpsons - Golden Naked Oats	0.15 kg (3.1%)	73 %	20

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	10 g	60 min	13.2 %
Whirlpool	Simcoe	10 g	10 min	13.2 %
Whirlpool	Amarillo	10 g	20 min	9.5 %
Whirlpool	Citra	10 g	20 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand East Coast	Ale	Dry	11 g	---