

# RYE Skål!

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- Gravity **18.9 BLG**
- ABV **8.2 %**
- IBU **74**
- SRM **5.9**
- Style **Rye IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (62.5%)	80 %	5
Grain	Weyermann - Acidulated Malt	2 kg (25%)	80 %	6
Grain	Żytni	1 kg (12.5%)	85 %	8

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	30 g	60 min	15.5 %
Boil	Chinook	30 g	60 min	13 %
Aroma (end of boil)	Simcoe	10 g	10 min	13.2 %
Dry Hop	Simcoe	20 g	5 day(s)	13.2 %
Dry Hop	Huell Melon	30 g	5 day(s)	7.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US05	Ale	Dry	11.5 g	---