

# RYPA

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **36**
- SRM **6.6**
- Style **Rye IPA**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **24 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3.5 kg (72.9%)	80 %	4
Grain	Żytni	0.8 kg (16.7%)	85 %	8
Grain	Carahell	0.2 kg (4.2%)	77 %	26
Grain	Weyermann Caramunich 3	0.1 kg (2.1%)	76 %	150
Grain	Oats, Flaked	0.2 kg (4.2%)	80 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	15 g	45 min	11 %
Boil	Amarillo	10 g	10 min	9.5 %
Boil	Puławski	10 g	10 min	8.9 %
Boil	lunga	5 g	10 min	11 %
Aroma (end of boil)	Amarillo	40 g	1 min	9.5 %
Aroma (end of boil)	Puławski	40 g	1 min	8.9 %
Aroma (end of boil)	lunga	30 g	1 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	11 g	Danstar

## Extras

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