

## Session Belgian Rye Ipa

---

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **37**
- SRM **3.4**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **25 %/h**
- Boil size **13.8 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **10 liter(s)**
- Total mash volume **12.5 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **30 min**

### Mash step by step

- Heat up **10 liter(s)** of strike water to **72.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **30 min** at **72C**
- Sparge using **6.3 liter(s)** of **76C** water or to achieve **13.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Heidelberg	1 kg (40%)	80.5 %	2
Grain	Pszeniczny	0.5 kg (20%)	85 %	4
Grain	Rye, Flaked	1 kg (40%)	78.3 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	15 g	60 min	10.6 %