

## Session Rye IPA

---

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **35**
- SRM **5.6**
- Style **Rye IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.3 liter(s)**
- Total mash volume **15 liter(s)**

### Steps

- Temp **65 C**, Time **75 min**

### Mash step by step

- Heat up **11.3 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **75 min** at **65C**
- Sparge using **17.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	2 kg (48.2%)	85 %	7
Grain	Weyermann - Rye Malt	1 kg (24.1%)	85 %	7
Grain	Weyermann - Pilsner Malt	0.5 kg (12%)	81 %	5
Grain	Caramunich® typ I	0.25 kg (6%)	73 %	80
Adjunct	Platki owsiane	0.4 kg (9.6%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	10 g	60 min	9.5 %
Boil	Cascade	25 g	60 min	6 %
Boil	Cascade	10 g	30 min	6 %
Boil	Crystal	10 g	15 min	4.5 %
Aroma (end of boil)	Amarillo	10 g	0 min	9.5 %
Aroma (end of boil)	Cascade	10 g	0 min	6 %
Aroma (end of boil)	Sterling	5 g	0 min	4.5 %
Dry Hop	Amarillo	10 g	4 day(s)	9.5 %
Dry Hop	Cascade	10 g	4 day(s)	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	11.5 g	Fermentis