

# Ż-TOMASZ

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- Gravity **15.7 BLG**
- ABV ---
- IBU **51**
- SRM **6.9**
- Style **Rye IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	5 kg (83.3%)	85 %	7
Grain	Weyermann - Rye Malt	1 kg (16.7%)	85 %	7

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	30 g	50 min	11.2 %
Boil	Sorachi Ace	30 g	25 min	10 %
Aroma (end of boil)	Sorachi Ace	30 g	0 min	10 %
Dry Hop	Sorachi Ace	30 g	7 day(s)	10 %

## Yeasts

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