

- Gravity **8.3 BLG**
- ABV ---
- IBU **16**
- SRM **2.8**
- 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 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (57.1%)	80 %	5
Grain	Płatki pszeniczne	0.5 kg (14.3%)	85 %	3
Grain	Płatki owsiane	0.5 kg (14.3%)	85 %	3
Grain	Płatki orkiszowe	0.5 kg (14.3%)	80 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	40 g	60 min	3.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	---