

# 103 IBU Double Rye IPA Strata Single Hop

- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **103**
- SRM **6**
- Style **Rye IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **10 %**
- Size with trub loss **30 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **35.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **28 liter(s)**
- Total mash volume **38 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **28 liter(s)** of strike water to **73C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **1 min** at **78C**
- Sparge using **17.8 liter(s)** of **76C** water or to achieve **35.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (50%)	80 %	5
Grain	Żytni	5 kg (50%)	85 %	8

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Strata	40 g	120 min	14.5 %
Boil	Strata	50 g	60 min	14.5 %
Aroma (end of boil)	Strata	40 g	10 min	14.5 %
Dry Hop	Strata	70 g	4 day(s)	14.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	100 ml	Fermentis