

112 American Rye IPA

- Gravity **9.8 BLG**
- ABV **3.8 %**
- IBU **35**
- SRM **3.4**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **4 %**
- Size with trub loss **25.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **20.3 liter(s)**

Steps

- Temp **67 C**, Time **20 min**
- Temp **72 C**, Time **50 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **15.8 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **20 min** at **67C**
- Keep mash **50 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **19.3 liter(s)** of **76C** water or to achieve **30.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	2.7 kg (60%)	82 %	4
Grain	Weyermann - Rye Malt	1.5 kg (33.3%)	85 %	7
Grain	Malteurop Wheat	0.3 kg (6.7%)	86.8 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	20 g	60 min	15.5 %
Boil	Mosaic	10 g	10 min	10 %
Boil	Mosaic	15 g	0 min	10 %
Dry Hop	Mosaic	25 g	4 day(s)	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Slant	200 ml	Danstar