

#14 Belgian Rye IPA

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **73**
- SRM **7**
- Style **Belgian IPA**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **32.5 liter(s)**
- Total mash volume **39 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **32.5 liter(s)** of strike water to **69.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **5 min** at **78C**
- Sparge using **0.5 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 2 kg (30.8%) | 80 % | 5 |
| Grain | Briess - Rye Malt | 2 kg (30.8%) | 80 % | 7 |
| Grain | Viking Wheat Malt | 1.5 kg (23.1%) | 83 % | 5 |
| Grain | Viking Munich Malt | 0.5 kg (7.7%) | 78 % | 18 |
| Grain | Biscuit Malt | 0.5 kg (7.7%) | 79 % | 45 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| First Wort | Marynka | 70 g | 60 min | 8.6 % |
| Aroma (end of boil) | Cascade | 31 g | 15 min | 6 % |
| Whirlpool | Mosaic | 50 g | 1 min | 11.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------|------|--------|--------|------------------|
| FM25 Klasztorna medytacja | Ale | Liquid | 30 ml | Fermentum Mobile |