

## #2018.01 Rye IPA

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **55**
- SRM **5.1**
- Style **Rye IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.6 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **24.8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	4 kg (72.7%)	85 %	7
Grain	Weyermann - Rye Malt	1 kg (18.2%)	85 %	7
Grain	Weyermann - Pale Wheat Malt	0.5 kg (9.1%)	85 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	25 g	60 min	10.5 %
Aroma (end of boil)	Vic Secret	50 g	5 min	16.3 %
Aroma (end of boil)	Galaxy	50 g	5 min	15 %

### Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	11 g	Fermentis