

#7 RYE

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **54**
- SRM **5.5**
- Style **Rye IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **24.2 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **25 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------------|------------|-------|-----|
| Grain | Pilzneński | 2 kg (40%) | 81 % | 4 |
| Grain | Żytni | 2 kg (40%) | 85 % | 8 |
| Grain | Strzegom Monachijski typ I | 1 kg (20%) | 79 % | 16 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil | Chinook | 40 g | 60 min | 9.3 % |
| Aroma (end of boil) | Chinook | 40 g | 10 min | 9.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------|------|------|--------|------------|
| Fermentis Safbrew T-58 | Ale | Dry | 11.5 g | --- |