

## Autumn IPA 2

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- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **58**
- SRM **5.3**
- Style **Rye IPA**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **27.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **21 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **13.7 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

### Fermentables

| Type  | Name              | Amount         | Yield  | EBC |
|-------|-------------------|----------------|--------|-----|
| Grain | Żytni             | 1.5 kg (21.4%) | 81.2 % | 8   |
| Grain | Strzegom Pale Ale | 5 kg (71.4%)   | 79 %   | 6   |
| Grain | Płatki owsiane    | 0.5 kg (7.1%)  | 85 %   | 3   |

### Hops

| Use for | Name       | Amount | Time     | Alpha acid |
|---------|------------|--------|----------|------------|
| Boil    | Summit     | 30 g   | 60 min   | 18 %       |
| Boil    | Summit     | 20 g   | 10 min   | 18 %       |
| Dry Hop | Equinox    | 50 g   | 7 day(s) | 16.1 %     |
| Dry Hop | Citra      | 25 g   | 7 day(s) | 14.2 %     |
| Dry Hop | Centennial | 25 g   | 7 day(s) | 9.7 %      |

### Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11.5 g | Fermentis  |