

Belgian Rye IPA

- Gravity **20.4 BLG**
- ABV ---
- IBU **106**
- SRM **12**
- Style **Belgian 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 **20 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.1 liter(s)**
- Total mash volume **30.8 liter(s)**

Steps

- Temp **62 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **23.1 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **10 min** at **78C**
- Sparge using **11 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Vienna Malt	2 kg (26%)	81 %	8
Grain	Weyermann - Pale Ale Malt	2.5 kg (32.5%)	85 %	7
Grain	Weyermann - Caraamber	0.4 kg (5.2%)	75 %	65
Grain	Rye Malt	1.2 kg (15.6%)	63 %	10
Grain	Briess - Carapils Malt	0.7 kg (9.1%)	74 %	3
Grain	Weyermann pszeniczny jasny	0.4 kg (5.2%)	80 %	6
Grain	Carabelge	0.5 kg (6.5%)	70 %	30

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	10 g	60 min	13 %
Boil	Chinook	10 g	60 min	13 %
Boil	Centennial	20 g	60 min	10.5 %
Boil	Simcoe	20 g	30 min	13 %
Boil	Chinook	20 g	30 min	13 %
Boil	Simcoe	10 g	15 min	13 %

Boil	Chinook	10 g	15 min	13 %
Boil	Centennial	10 g	15 min	10.5 %
Boil	Simcoe	10 g	10 min	13 %
Boil	Chinook	10 g	10 min	13 %
Boil	Centennial	10 g	10 min	10.5 %
Boil	Simcoe	10 g	5 min	13 %
Boil	Chinook	10 g	5 min	13 %
Boil	Centennial	10 g	5 min	10.5 %
Dry Hop	Simcoe	40 g	7 day(s)	13 %
Dry Hop	Chinook	40 g	7 day(s)	13 %
Dry Hop	Centennial	50 g	7 day(s)	10.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew S-33	Ale	Dry	11 g	Safbrew