

Black Rye Double AIPA

- Gravity **20.2 BLG**
- ABV **8.9 %**
- IBU **68**
- SRM **25.2**
- 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 **10 %/h**
- Boil size **25.3 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal Pale Ale	3.4 kg (53.1%)	80 %	35
Liquid Extract	Żytni	1.2 kg (18.8%)	80 %	8
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Grain	Karmelowy Jasny 30EBC	0.3 kg (4.7%)	75 %	30
Grain	Jęczmień palony	0.3 kg (4.7%)	55 %	985

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	40 g	60 min	15.5 %
Aroma (end of boil)	Citra	20 g	15 min	12 %
Aroma (end of boil)	Mosaic	20 g	15 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	23 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Other	Płatki owsiane	500 g	Boil	60 min
Other	Płatki Żytnie	500 g	Boil	60 min