

Black Rye IPA

- Gravity **16.1 BLG**
- ABV ---
- IBU **40**
- SRM **46.2**
- Style **Black IPA**

Batch size

- Expected quantity of finished beer **37 liter(s)**
- Trub loss **5 %**
- Size with trub loss **40.7 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **50.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **30.4 liter(s)**
- Total mash volume **40.5 liter(s)**

Steps

- Temp **66 C**, Time **60 min**

Mash step by step

- Heat up **30.4 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **30 liter(s)** of **76C** water or to achieve **50.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Briess - Pale Ale Malt | 7 kg (62.9%) | 80 % | 7 |
| Grain | Pszeniczny | 0.8 kg (7.2%) | 85 % | 4 |
| Grain | Karmelowy żytni Strzegom | 1 kg (9%) | 75 % | 150 |
| Grain | cara aroma | 0.16 kg (1.4%) | 85 % | 8 |
| Grain | Strzegom Monachijski typ II | 0.16 kg (1.4%) | 79 % | 22 |
| Grain | Black (Patent) Malt | 1 kg (9%) | 55 % | 985 |
| Sugar | cukier | 1 kg (9%) | 99 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------|--------|----------|------------|
| Boil | lunga | 50 g | 60 min | 11 % |
| Boil | Cascade | 25 g | 45 min | 6 % |
| Boil | Fuggles | 25 g | 15 min | 4.5 % |
| Whirlpool | Cascade | 25 g | 0 min | 6 % |
| Dry Hop | mouteka | 25 g | 6 day(s) | 6.5 % |
| Dry Hop | Summer | 25 g | 6 day(s) | 6.4 % |
| Dry Hop | Kohatu | 25 g | 6 day(s) | 7.8 % |

Yeasts

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

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