

Coffe Rye American India Pale Ale

- Gravity **15.1 BLG**
- ABV ---
- IBU **65**
- SRM **6.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **10 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **29.1 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.8 liter(s)**
- Total mash volume **25 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **18.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **16.6 liter(s)** of **76C** water or to achieve **29.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4.5 kg (72%)	79 %	6
Grain	Żytni	1 kg (16%)	85 %	8
Grain	Strzegom Pilznieński	0.65 kg (10.4%)	80 %	4
Grain	Strzegom Karmel 30	0.1 kg (1.6%)	75 %	30

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	30 g	60 min	13 %
Boil	Citra	10 g	30 min	12 %
Boil	Equinox	10 g	30 min	13.1 %
Boil	Citra	15 g	10 min	12 %
Boil	Equinox	15 g	10 min	13.1 %
Aroma (end of boil)	Amarillo	20 g	0 min	9.5 %
Aroma (end of boil)	Citra	20 g	0 min	12 %
Aroma (end of boil)	Equinox	20 g	0 min	13.1 %
Dry Hop	Equinox	30 g	10 day(s)	13.1 %
Dry Hop	Citra	20 g	10 day(s)	12 %
Dry Hop	Amarillo	15 g	10 day(s)	9.5 %

Dry Hop	Equinox	30 g	3 day(s)	13.1 %
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Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	14 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Fining	Mech	10 g	Boil	15 min
Other	Płatki ryżowe	500 g	Mash	60 min
Flavor	awa Arabica Columbia i Brazylia (50/50%) mielona najlepiej świeżo palona 50g	50 g	Secondary	---