

# ColdRyeIPA

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **71**
- SRM **7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **30 min**
- Evaporation rate **10 %/h**
- Boil size **25.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **29.3 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **22.8 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **5 min** at **78C**
- Sparge using **8.9 liter(s)** of **76C** water or to achieve **25.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (76.9%)	80 %	5
Grain	Viking Melanoidynowy	0.5 kg (7.7%)	75 %	60
Grain	Żytni	1 kg (15.4%)	85 %	8

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	45 g	30 min	10 %
Whirlpool	Centennial	30 g	30 min	10.5 %
Whirlpool	Citra	30 g	30 min	12 %
Whirlpool	Chinook	30 g	30 min	13 %
Dry Hop	Centennial	70 g	5 day(s)	10.5 %
Dry Hop	Citra	70 g	5 day(s)	12 %
Dry Hop	Chinook	70 g	5 day(s)	13 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Novalager	Lager	Slant	500 ml	Lelelland

## Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	5 g	Boil	10 min