

Forest Rye IPA

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **70**
- SRM **15.4**
- Style **Rye IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **29.9 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 **66 C**, Time **30 min**
- Temp **68 C**, Time **15 min**
- Temp **74 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **22.8 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **30 min** at **66C**
- Keep mash **15 min** at **68C**
- Keep mash **15 min** at **74C**
- Keep mash **5 min** at **78C**
- Sparge using **13.6 liter(s)** of **76C** water or to achieve **29.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale | 4.5 kg (69.2%) | 79 % | 6 |
| Grain | Żytmi | 1.5 kg (23.1%) | 85 % | 8 |
| Grain | Strzegom Czekoladowy 400 | 0.5 kg (7.7%) | 68 % | 400 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|----------|------------|
| Boil | Chinook | 40 g | 60 min | 13 % |
| Boil | chinook | 10 g | 40 min | 9.5 % |
| Boil | Citra | 25 g | 10 min | 12 % |
| Boil | Citra | 25 g | 5 min | 12 % |
| Dry Hop | Citra | 100 g | 3 day(s) | 12 % |

Yeasts

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

Extras

| Type | Name | Amount | Use for | Time |
|------|----------------------|--------|---------|--------|
| Herb | pędy sosny i świerku | 140 g | Boil | 15 min |