

# Lite Rye IPA

- Gravity **8.5 BLG**
- ABV **3.3 %**
- IBU **36**
- SRM **5.2**
- Style **English IPA**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.8 liter(s)**
- Total mash volume **13.9 liter(s)**

## Steps

- Temp **72 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **10.8 liter(s)** of strike water to **79.5C**
- Add grains
- Keep mash **60 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **17.6 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1 kg (32.3%)	80 %	5
Grain	Žytni	1 kg (32.3%)	85 %	8
Grain	Carahell	1 kg (32.3%)	77 %	26
Grain	Abbey Malt Weyermann	0.1 kg (3.2%)	75 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	15 g	60 min	13.5 %
Boil	East Kent Goldings	10 g	30 min	5.1 %
Boil	Fuggles	10 g	30 min	4.5 %
Boil	East Kent Goldings	10 g	5 min	5.1 %
Boil	Fuggles	10 g	5 min	4.5 %
Dry Hop	East Kent Goldings	10 g	3 day(s)	5.1 %
Dry Hop	Fuggles	10 g	3 day(s)	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale

FM13 Irlandzkie Ciemności	Ale	Liquid	200 ml	Fermentum Mobile
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