

# Multikulti - Rye IPA

- Gravity **16.6 BLG**
- ABV ---
- IBU **93**
- SRM **7.7**
- Style **Rye IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Steps

- Temp **62 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **10 min** at **78C**
- Sparge using **12.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	5 kg (71.4%)	85 %	7
Grain	Weyermann - Rye Malt	1 kg (14.3%)	85 %	7
Grain	Weyermann - Pale Wheat Malt	1 kg (14.3%)	85 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Pacifica (NZ)	100 g	15 min	4.8 %
Boil	Mosaic	90 g	15 min	12 %
Boil	Vic Secret	30 g	10 min	16 %
Dry Hop	Pacifica (NZ)	60 g	5 day(s)	4.8 %
Dry Hop	Vic Secret	30 g	5 day(s)	16 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis