

# Red Rye IPA

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **107**
- SRM **23.2**
- Style **Rye IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.6 liter(s)**
- Total mash volume **29 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	4.8 kg (74.4%)	85 %	6.5
Grain	Weyermann - Caramel Rye Malt	1 kg (15.5%)	74 %	115
Grain	Caraaroma	0.5 kg (7.8%)	78 %	350
Grain	Weyermann - Carafa III	0.05 kg (0.8%)	70 %	1400
Grain	Strzegom Wiedeński	0.1 kg (1.6%)	79 %	10

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	30 g	60 min	10 %
Boil	Mosaic	20 g	45 min	10 %
Boil	Simcoe	20 g	45 min	13.2 %
Boil	Mosaic	20 g	30 min	10 %
Boil	Simcoe	20 g	30 min	13.2 %
Aroma (end of boil)	Mosaic	10 g	5 min	10 %
Aroma (end of boil)	Simcoe	10 g	5 min	13.2 %
Whirlpool	Mosaic	10 g	0 min	10 %
Whirlpool	Simcoe	10 g	0 min	13.2 %
Dry Hop	Simcoe	30 g	7 day(s)	13.2 %
Dry Hop	Rakau (NZ)	30 g	7 day(s)	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis

## Extras

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Other	Glukoza	100 g	Bottling	---