

# Rye AIPA

- Gravity **13 BLG**
- ABV ---
- IBU **77**
- SRM **15.5**
- Style **Rye IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**

## Mash step by step

- Heat up **15.6 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) UK	3.6 kg (69.2%)	78 %	6
Grain	Rye Malt	1.2 kg (23.1%)	63 %	10
Grain	Caramel/Crystal Malt - 120L	0.4 kg (7.7%)	72 %	236

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	15 g	60 min	15.5 %
Boil	Mosaic	30 g	15 min	10 %
Boil	Mosaic	30 g	10 min	10 %
Boil	Cascade	25 g	10 min	6 %
Aroma (end of boil)	Zythos	30 g	5 min	11 %
Aroma (end of boil)	Sorachi Ace	30 g	5 min	10 %
Dry Hop	Cascade	40 g	14 day(s)	6 %
Dry Hop	Citra	50 g	14 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-05	Ale	Dry	5.5 g	Safale