

# Rye AIPA

- Gravity **15 BLG**
- ABV ---
- IBU **76**
- SRM **13.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **120 min**
- Evaporation rate **15 %/h**
- Boil size **29.9 liter(s)**

## Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **2.9 liter(s) / kg**
- Mash size **15.5 liter(s)**
- Total mash volume **20.9 liter(s)**

## Steps

- Temp **67 C**, Time **90 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **15.5 liter(s)** of strike water to **75.1C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **19.8 liter(s)** of **76C** water or to achieve **29.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3.7 kg (69.2%)	79 %	6
Grain	Żytni	1.2 kg (22.4%)	85 %	8
Grain	Strzegom Karmel 150	0.45 kg (8.4%)	75 %	150

## 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 %
Boil	Sorachi Ace	30 g	5 min	10 %
Boil	Zythos	30 g	5 min	11 %
Boil	Cascade	40 g	2 min	6 %
Dry Hop	Cascade	50 g	7 day(s)	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
------	------	------	--------	------------

Danstar - Nottingham	Ale	Dry	11 g	Danstar
----------------------	-----	-----	------	---------

### Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	5 g	Boil	15 min