

# Rye AIPA

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **28**
- SRM **6.9**
- Style **Rye IPA**

## Batch size

- Expected quantity of finished beer **2500 liter(s)**
- Trub loss **5 %**
- Size with trub loss **2750 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **3300 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **2055 liter(s)**
- Total mash volume **2740 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	535 kg (78.1%)	81 %	4
Grain	Żytni	107 kg (15.6%)	85 %	8
Grain	Strzegom Bursztynowy	32 kg (4.7%)	70 %	49
Grain	Strzegom Karmel 300	11 kg (1.6%)	70 %	299

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	1080 g	60 min	11 %
Boil	Challenger	540 g	15 min	8.5 %
Boil	Amarillo	540 g	25 min	8.9 %
Boil	Citra	540 g	5 min	13.5 %
Boil	Simcoe	540 g	10 min	13.1 %
Boil	Columbus/Tomahawk/Zeus	810 g	30 min	15.7 %
Boil	Centennial	540 g	20 min	8.5 %
Whirlpool	Columbus/Tomahawk/Zeus	810 g	60 min	15.7 %
Whirlpool	Simcoe	810 g	60 min	13.1 %
Whirlpool	Citra	810 g	60 min	13.5 %
Whirlpool	Amarillo	810 g	60 min	8.9 %
Whirlpool	Centennial	810 g	60 min	8.5 %
Whirlpool	Challenger	810 g	60 min	8.5 %
Dry Hop	Columbus/Tomahawk/Zeus	1190 g	7 day(s)	15.7 %
Dry Hop	Citra	1350 g	7 day(s)	13.5 %
Dry Hop	Amarillo	1350 g	7 day(s)	8.9 %
Dry Hop	Simcoe	1620 g	7 day(s)	13.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	1500 g	Fermentis