

# Rye AIPA, lemon + sorachi

- Gravity **11.7 BLG**
- ABV ---
- IBU **57**
- SRM **4.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **8 %**
- Size with trub loss **26 liter(s)**
- Boil time **70 min**
- Evaporation rate **15 %/h**
- Boil size **33.3 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **66 C**, Time **90 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **90 min** at **66C**
- Sparge using **21.3 liter(s)** of **76C** water or to achieve **33.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (83.3%)	79 %	2.8
Grain	Żytni	1 kg (16.7%)	85 %	8

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sorachi Ace	25 g	60 min	12.5 %
Boil	Sorachi Ace	25 g	30 min	12.5 %
Aroma (end of boil)	Lemon drop	25 g	5 min	4 %
Aroma (end of boil)	Lemon drop	25 g	0 min	4 %
Dry Hop	Sorachi Ace	50 g	7 day(s)	12.5 %
Dry Hop	Lemon drop	50 g	7 day(s)	4 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Finning	Mech irlandzki	10 g	Boil	15 min