

RYE HAZY IPA 14 blg

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **58**
- SRM **7.4**
- Style **Rye IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **2 %**
- Size with trub loss **22.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **24.7 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.65 liter(s) / kg**
- Mash size **23.9 liter(s)**
- Total mash volume **30.5 liter(s)**

Steps

- Temp **62 C**, Time **20 min**
- Temp **72 C**, Time **40 min**
- Temp **77 C**, Time **20 min**

Mash step by step

- Heat up **23.9 liter(s)** of strike water to **67.8C**
- Add grains
- Keep mash **20 min** at **62C**
- Keep mash **40 min** at **72C**
- Keep mash **20 min** at **77C**
- Sparge using **7.4 liter(s)** of **76C** water or to achieve **24.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (45.8%)	80 %	6
Grain	Rye Malt	2 kg (30.5%)	63 %	10
Grain	Viking Munich Malt	0.75 kg (11.5%)	78 %	28
Grain	Viking Vienna Malt	0.75 kg (11.5%)	79 %	12
Grain	Acid Malt	0.05 kg (0.8%)	58.7 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	20 g	60 min	15.5 %
Boil	Chinook	20 g	20 min	9 %
Boil	Cascade PL	20 g	20 min	5.2 %
Whirlpool	Cascade PL	20 g	20 min	5.2 %
Whirlpool	Chinook	20 g	20 min	9 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	150 ml	FERMENTIS

Notes

- Hop Stand w temperaturze 74C - 70C przez 20 minut
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