

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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