

Rye IPA

- Gravity **16.4 BLG**
- ABV ---
- IBU **78**
- SRM **9.2**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **73 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **25.6 liter(s)**

Steps

- Temp **66 C**, Time **60 min**

Mash step by step

- Heat up **19.2 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **15 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|-----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 5 kg (78%) | 85 % | 7 |
| Grain | Weyermann - Rye Malt | 1.2 kg (18.7%) | 85 % | 7 |
| Grain | Strzegom Karmel 150 | 0.1 kg (1.6%) | 75 % | 150 |
| Grain | Karmelowy Czerwony | 0.112 kg (1.7%) | 75 % | 59 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------|--------|----------|------------|
| Boil | Citra | 50 g | 60 min | 12 % |
| Boil | Marynka | 15 g | 60 min | 10 % |
| Boil | Cascade | 15 g | 10 min | 6 % |
| Boil | Simcoe | 15 g | 5 min | 13.2 % |
| Whirlpool | Simcoe | 15 g | 30 min | 13.2 % |
| Whirlpool | Cascade | 40 g | 30 min | 6 % |
| Whirlpool | Citra | 15 g | 30 min | 12 % |
| Dry Hop | Simcoe | 25 g | 4 day(s) | 13.2 % |
| Dry Hop | Cascade | 50 g | 4 day(s) | 6 % |
| Dry Hop | Citra | 25 g | 4 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 22 g | Fermentis |

Notes

- Zakładałem wydajność 80% niestety ostatecznie wyszło 73% i 22 litry brzezki o gęstości 16 BLG
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