

Rye IPA

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **53**
- SRM **5.5**
- Style **Rye IPA**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.8 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **13.1 liter(s)**
- Total mash volume **16.9 liter(s)**

Steps

- Temp **44 C**, Time **20 min**
- Temp **63 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **13.1 liter(s)** of strike water to **47.4C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **60 min** at **63C**
- Keep mash **1 min** at **76C**
- Sparge using **6.5 liter(s)** of **76C** water or to achieve **15.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Żytni | 1 kg (26.7%) | 85 % | 8 |
| Grain | Viking Pale Ale malt | 1.5 kg (40%) | 80 % | 5 |
| Grain | Strzegom Monachijski typ I | 0.5 kg (13.3%) | 79 % | 16 |
| Grain | Oats, Flaked | 0.5 kg (13.3%) | 80 % | 2 |
| Grain | Pszeniczny | 0.25 kg (6.7%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|------------|---------|--------|----------|------------|
| First Wort | Chinook | 25 g | 60 min | 13 % |
| Whirlpool | Chinook | 25 g | 0 min | 13 % |
| Whirlpool | Cascade | 25 g | 0 min | 6 % |
| Whirlpool | Bravo | 25 g | 0 min | 15.5 % |
| Dry Hop | Cascade | 25 g | 2 day(s) | 6 % |
| Dry Hop | Bravo | 25 g | 2 day(s) | 15.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|--------------|-----|-------|--------|-----------|
| Safale US-05 | Ale | Slant | 100 ml | Fermentis |
|--------------|-----|-------|--------|-----------|