

## Rye IPA 15blg

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- Gravity **15.9 BLG**
- ABV ---
- IBU **63**
- SRM **8.2**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **15 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **33 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **23.1 liter(s)**
- Total mash volume **29.7 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **77 C**, Time **5 min**

### Mash step by step

- Heat up **23.1 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **77C**
- Sparge using **16.5 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4 kg (60.6%)	80 %	4
Grain	Żytni	1 kg (15.2%)	85 %	8
Grain	Strzegom Karmel 30	0.5 kg (7.6%)	75 %	30
Grain	Strzegom Karmel 150	0.1 kg (1.5%)	75 %	150
Grain	Weyermann - Acidulated Malt	1 kg (15.2%)	80 %	6

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	45 g	60 min	10 %
Boil	Citra	25 g	15 min	12 %
Boil	Cascade	30 g	10 min	6 %
Boil	Citra	25 g	5 min	12 %
Dry Hop	Citra	50 g	4 day(s)	12 %
Dry Hop	Amarillo	30 g	4 day(s)	9.5 %

### Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
FM52 Amerykański Sen	Ale	Liquid	20 ml	Fermentum Mobile