

# Rye IPA

- Gravity **15.2 BLG**
- ABV ---
- IBU **61**
- SRM **6**
- Style **Rye IPA**

## 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **24.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4 kg (65.6%)	79 %	6
Grain	Strzegom Wiedeński	0.35 kg (5.7%)	79 %	10
Grain	Żytni	1.5 kg (24.6%)	85 %	8
Grain	Karmelowy Jasny 30EBC	0.25 kg (4.1%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	40 g	60 min	11 %
Boil	Simcoe	20 g	15 min	13.2 %
Boil	Ahtanum	20 g	15 min	5 %
Whirlpool	Simcoe	40 g	10 min	13.2 %
Whirlpool	Ahtanum	40 g	10 min	5 %
Whirlpool	lunga	40 g	10 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Liquid	200 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Finings	mech irlandzki	10 g	Boil	15 min
Water Agent	gips piwowarski	4 g	Mash	---