

Rye Ipa

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **69**
- SRM **5.1**
- Style **Rye IPA**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **24.5 liter(s)**
- Total mash volume **31.5 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (71.4%)	80 %	6
Grain	Płatki pszeniczne	0.5 kg (7.1%)	85 %	3
Grain	Weyermann - Rye Malt	1.5 kg (21.4%)	85 %	7

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	25 g	60 min	14.5 %
Boil	Columbus/Tomahawk/Zeus	12 g	30 min	14.5 %
Boil	Simcoe	15 g	10 min	13.2 %
Boil	Citra	15 g	10 min	12 %
Boil	Galaxy	16 g	10 min	15 %
Boil	Azacca	15 g	10 min	14 %
Boil	Cascade	17 g	1 min	6 %
Boil	Lemon drop	15 g	1 min	4.6 %
Boil	Simcoe	21 g	1 min	13.2 %
Boil	Citra	12 g	1 min	12 %
Dry Hop	Citra	31 g	3 day(s)	12 %
Dry Hop	Mosaic	50 g	3 day(s)	10 %
Dry Hop	Centennial	30 g	3 day(s)	10.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM20 Białe Walonki	Wheat	Liquid	150 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Water Agent	Gips Piwowarski	4 g	Mash	70 min
Fining	Mech Irlandzki	4 g	Boil	10 min
Water Agent	Chlorek wapnia	5 g	Mash	70 min