

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 |