

# Rye IPA

---

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **70**
- SRM **5.2**
- Style **Rye IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **14 %/h**
- Boil size **29.6 liter(s)**

## Mash information

- Mash efficiency **66 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (71.4%)	80 %	5
Grain	Rye Malt	1.5 kg (21.4%)	63 %	10
Grain	Oats, Flaked	0.5 kg (7.1%)	80 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	60 min	10 %
Boil	Citra	50 g	5 min	12 %
Aroma (end of boil)	Citra	50 g	5 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis