

# Rye Ipa

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- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **72**
- SRM **5.5**
- Style **Rye IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **28 liter(s)**
- Total mash volume **35 liter(s)**

## Steps

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

## Mash step by step

- Heat up **28 liter(s)** of strike water to **72.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **77C**
- Sparge using **4.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (71.4%)	79 %	6
Grain	Bestmalz Carmel Pils	1 kg (14.3%)	75 %	5
Grain	Rye, Flaked	1 kg (14.3%)	78.3 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Vic Secret	25 g	60 min	16.3 %
Boil	Galaxy	25 g	60 min	15 %
Dry Hop	Vic Secret	25 g	7 day(s)	16.3 %
Dry Hop	Galaxy	25 g	7 day(s)	15 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis