

Rye IPA

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **56**
- SRM **5.8**
- Style **Rye IPA**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **14 %/h**
- Boil size **14.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.52 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **15.4 liter(s)**

Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **25 min**
- Temp **77 C**, Time **10 min**

Mash step by step

- Heat up **12 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **25 min** at **72C**
- Keep mash **10 min** at **77C**
- Sparge using **5.7 liter(s)** of **76C** water or to achieve **14.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	1.4 kg (40.5%)	81 %	6
Grain	Mep@Ale	1.1 kg (31.8%)	80 %	7
Grain	Viking Żytni	0.7 kg (20.3%)	85 %	9
Grain	BESTMALZ - Best Wheat Malt	0.2 kg (5.8%)	82 %	5
Sugar	Cukier	0.055 kg (1.6%)	100 %	1

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	10 g	60 min	13.1 %
Whirlpool	Citra	35 g	15 min	13.7 %
Whirlpool	Amarillo	35 g	15 min	8.4 %
Dry Hop	Citra	35 g	3 day(s)	13.7 %
Dry Hop	Amarillo	35 g	3 day(s)	8.4 %

Yeasts

Name	Type	Form	Amount	Laboratory
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OYL-501	Ale	Slant	123 ml	Omega
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Extras

Type	Name	Amount	Use for	Time
Water Agent	Gips	3.8 g	Mash	70 min

Notes

- 5 l Oaza + 12,7 l przegotowana kranówka
Ca - 69,6
Mg - 13,6
Na - 76,4
Cl - 79,6
SO4 - 162,9
alk.rez - 43,8
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