

# RYE IPA

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- Gravity **14.6 BLG**
- ABV ---
- IBU **69**
- SRM **10.5**
- Style **Rye IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.7 liter(s)**
- Total mash volume **26.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	1 kg (16.9%)	85 %	7
Grain	Rye Malt	2 kg (33.9%)	75 %	4.5
Grain	Weyermann - Pilsner Malt	2 kg (33.9%)	81 %	5
Grain	Caramunich Malt	0.5 kg (8.5%)	71.7 %	110
Grain	Rice, Flaked	0.4 kg (6.8%)	70 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	35 g	50 min	14.6 %
Boil	Simcoe	25 g	20 min	13.2 %
Aroma (end of boil)	Cascade	15 g	10 min	6 %