

# Rye IPA

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **130**
- SRM **5.1**
- 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 **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **23.9 liter(s)**

## Fermentables

| Type  | Name                      | Amount        | Yield | EBC |
|-------|---------------------------|---------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 4 kg (75.5%)  | 85 %  | 7   |
| Grain | Briess - Rye Malt         | 1 kg (18.9%)  | 80 %  | 7   |
| Grain | Weyermann - Carapils      | 0.3 kg (5.7%) | 78 %  | 4   |

## Hops

| Use for             | Name     | Amount | Time     | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Boil                | Equinox  | 80 g   | 60 min   | 13.1 %     |
| Aroma (end of boil) | Equinox  | 10 g   | 10 min   | 13.1 %     |
| Aroma (end of boil) | Amarillo | 30 g   | 10 min   | 9.5 %      |
| Dry Hop             | Citra    | 30 g   | 7 day(s) | 12 %       |

## Yeasts

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