

# RYE IPA

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- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **55**
- SRM **4.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.9 liter(s)**
- Total mash volume **13.2 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **9.9 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **1 min** at **78C**
- Sparge using **6.6 liter(s)** of **76C** water or to achieve **13.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	2.45 kg (74.2%)	81 %	4
Grain	Płatki pszeniczne	0.35 kg (10.6%)	85 %	3
Grain	Żytni	0.5 kg (15.2%)	85 %	8

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	El Dorado	10 g	60 min	15 %
Whirlpool	El Dorado	15 g	30 min	15 %
Whirlpool	Nelson Sauvín	15 g	30 min	11 %
Dry Hop	El Dorado	25 g	2 day(s)	15 %
Dry Hop	Nelson Sauvín	35 g	2 day(s)	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP008 - East Coast Ale Yeast	Ale	Liquid	30 ml	White Labs