

# Rye IPA

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **34**
- SRM **15**
- 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 **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.4 liter(s)**
- Total mash volume **25.8 liter(s)**

## Steps

- Temp **54 C**, Time **15 min**
- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **40 min**

## Mash step by step

- Heat up **19.4 liter(s)** of strike water to **59.7C**
- Add grains
- Keep mash **15 min** at **54C**
- Keep mash **60 min** at **65C**
- Keep mash **40 min** at **72C**
- Sparge using **12.4 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ I	3 kg (46.4%)	79 %	16
Grain	Żytni	2.8 kg (43.3%)	85 %	8
Grain	Strzegom Karmel 150	0.4 kg (6.2%)	75 %	150
Grain	Strzegom Czekoladowy jasny	0.18 kg (2.8%)	68 %	400
Grain	Acid Malt	0.08 kg (1.2%)	58.7 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	17 g	60 min	3.5 %
Boil	Marynka	12 g	60 min	8 %
Boil	Lublin (Lubelski)	35 g	60 min	3.7 %
Boil	Lublin (Lubelski)	30 g	10 min	3.7 %
Dry Hop	Cascade PL	30 g	10 day(s)	5.5 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Safale S-04	Ale	Dry	11.5 g	Safale