

# Rye Ipa

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **49**
- SRM **4.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **25 %/h**
- Boil size **17.9 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **14.9 liter(s)**
- Total mash volume **18.6 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **14.9 liter(s)** of strike water to **72.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **6.7 liter(s)** of **76C** water or to achieve **17.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.25 kg (60.5%)	81 %	4
Grain	Rye, Flaked	0.8 kg (21.5%)	78.3 %	4
Grain	Słód owsiany Fawcett	0.39 kg (10.5%)	61 %	5
Grain	Żytni	0.14 kg (3.8%)	85 %	8
Grain	Rice, Flaked	0.14 kg (3.8%)	70 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra'21	15 g	50 min	13.4 %
Boil	Citra'21	15 g	15 min	13.4 %