

# RYE IPA

- Gravity **14.7 BLG**
- ABV ---
- IBU **59**
- SRM **7.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19.8 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	2.5 kg (55.6%)	85 %	7
Grain	Carared	0.2 kg (4.4%)	75 %	39
Grain	Carapils Malt	0.2 kg (4.4%)	74 %	3
Grain	Wheat, Flaked	0.4 kg (8.9%)	77 %	4
Grain	Rye, Flaked	1.2 kg (26.7%)	78.3 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	30 g	60 min	13 %
Aroma (end of boil)	Cascade	15 g	10 min	6 %
Whirlpool	Citra	15 g	0 min	12 %
Dry Hop	Cascade	15 g	7 day(s)	6 %
Dry Hop	Citra	15 g	7 day(s)	12 %

## Yeasts

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