

Rye Smash citrus

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **41**
- SRM **4.7**
- Style **Rye IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **65 min**
- Evaporation rate **13 %/h**
- Boil size **31.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 3 kg (57.7%) | 85 % | 7 |
| Grain | Żytni | 2.2 kg (42.3%) | 85 % | 8 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|-------|--------|----------|------------|
| Boil | Citra | 30 g | 45 min | 12 % |
| Boil | Citra | 15 g | 10 min | 12 % |
| Boil | Citra | 15 g | 5 min | 12 % |
| Whirlpool | Citra | 30 g | 10 min | 12 % |
| Dry Hop | Citra | 60 g | 4 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------|------|------|--------|------------|
| Fermentis u-05 | Ale | Dry | 11 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|-------|----------------------------|--------|---------|-------|
| Spice | Skórka Curacao | 16 g | Boil | 5 min |
| Spice | Skórka pomarańczowa słodka | 15 g | Boil | 5 min |