

# Rye Smash citrus

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- 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