

# Rye West Coast IPA

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **51**
- SRM **6**
- Style **Rye 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 **12 %/h**
- Boil size **20.2 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4.5 liter(s) / kg**
- Mash size **23.2 liter(s)**
- Total mash volume **28.3 liter(s)**

## Steps

- Temp **62 C**, Time **50 min**
- Temp **72 C**, Time **20 min**

## Mash step by step

- Heat up **23.2 liter(s)** of strike water to **66.7C**
- Add grains
- Keep mash **50 min** at **62C**
- Keep mash **20 min** at **72C**
- Sparge using **2.2 liter(s)** of **76C** water or to achieve **20.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	4 kg (77.7%)	85 %	7
Grain	Weyermann - Rye Malt	1 kg (19.4%)	85 %	7
Grain	Weyermann - Acidulated Malt	0.15 kg (2.9%)	80 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	15 g	60 min	8.4 %
Boil	Mosaic	30 g	30 min	12.6 %
Whirlpool	Citra	30 g	0 min	12 %
Dry Hop	Citra	30 g	4 day(s)	12 %
Dry Hop	Mosaic	30 g	4 day(s)	12.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	23 g	Fermentis