

# Rye West Coast IPA

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **50**
- SRM **5.3**
- Style **Rye IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **26.9 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

## Steps

- Temp **62 C**, Time **50 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **50 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **11.9 liter(s)** of **76C** water or to achieve **26.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	4.5 kg (75%)	85 %	7
Grain	Weyermann - Rye Malt	0.8 kg (13.3%)	85 %	7
Grain	Pszeniczny	0.7 kg (11.7%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Galaxy	25 g	60 min	13.6 %
Boil	Chinook	15 g	30 min	11 %
Aroma (end of boil)	Vic Secret	10 g	5 min	19 %
Whirlpool	Vic Secret	40 g	0 min	19 %
Dry Hop	Vic Secret	100 g	4 day(s)	19 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM54 Gorączka kalifornijska	Ale	Liquid	800 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Fining	whirlflock	1 g	Boil	5 min