

# ryzowe

- Gravity **13.6 BLG**
- ABV ---
- IBU **32**
- SRM **6.4**
- Style **Rye IPA**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.5 liter(s)**
- Total mash volume **10 liter(s)**

## Steps

- Temp **55 C**, Time **15 min**
- Temp **63 C**, Time **30 min**
- Temp **68 C**, Time **30 min**

## Mash step by step

- Heat up **7.5 liter(s)** of strike water to **60.9C**
- Add grains
- Keep mash **15 min** at **55C**
- Keep mash **30 min** at **63C**
- Keep mash **30 min** at **68C**
- Sparge using **7.7 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Rye, Flaked	0.25 kg (10%)	78.3 %	4
Grain	Strzegom Pilzneński	1.65 kg (65.7%)	80 %	4
Grain	Strzegom Monachijski typ I	0.61 kg (24.3%)	79 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	WAI-ITI	10 g	30 min	2.8 %
Boil	Cascade	12 g	30 min	7.7 %
Mash	Chinook	10 g	30 min	13 %
Aroma (end of boil)	WAI-ITI	10 g	5 min	2.8 %
Aroma (end of boil)	Cascade	10 g	5 min	7.7 %
Aroma (end of boil)	Chinook	10 g	5 min	13 %
Dry Hop	WAI-ITI	15 g	4 day(s)	2.8 %
Dry Hop	Cascade	15 g	4 day(s)	7.7 %
Dry Hop	Chinook	15 g	4 day(s)	13 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Fermentis US-05	Ale	Dry	5 g	---

### **Extras**

<b>Type</b>	<b>Name</b>	<b>Amount</b>	<b>Use for</b>	<b>Time</b>
Flavor	trawa cytrynowa	10 g	Boil	5 min