

ryzowe 2

- Gravity **13.3 BLG**
- ABV ---
- IBU **46**
- SRM **6.3**
- 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 **7.4 liter(s)**
- Total mash volume **9.8 liter(s)**

Steps

- Temp **68 C**, Time **90 min**

Mash step by step

- Heat up **7.4 liter(s)** of strike water to **75.9C**
- Add grains
- Keep mash **90 min** at **68C**
- Sparge using **7.8 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 (10.2%)	78.3 %	4
Grain	Strzegom Pilzneński	1.6 kg (65.3%)	80 %	4
Grain	Strzegom Monachijski typ I	0.6 kg (24.5%)	79 %	16

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	5 g	30 min	13.5 %
Boil	Cascade	15 g	30 min	7.7 %
Aroma (end of boil)	Citra	10 g	5 min	13.5 %
Aroma (end of boil)	WAI-ITI	5 g	5 min	2.8 %
Aroma (end of boil)	Cascade	10 g	5 min	7.7 %
Aroma (end of boil)	Chinook	5 g	5 min	13 %
Dry Hop	Citra	20 g	---	13.5 %
Dry Hop	Cascade	23 g	---	7.7 %
Dry Hop	WAI-ITI	10 g	---	2.8 %
Dry Hop	Chinook	10 g	---	13 %

Yeasts

Name	Type	Form	Amount	Laboratory
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Safale US-05	Ale	Dry	5 g	Fermentis
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