

Session Belgian Rye Ipa

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **37**
- SRM **3.4**
- Style **American 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 **25 %/h**
- Boil size **13.8 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **10 liter(s)**
- Total mash volume **12.5 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **30 min**

Mash step by step

- Heat up **10 liter(s)** of strike water to **72.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **30 min** at **72C**
- Sparge using **6.3 liter(s)** of **76C** water or to achieve **13.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------|--------------|--------|-----|
| Grain | Heidelberg | 1 kg (40%) | 80.5 % | 2 |
| Grain | Pszeniczny | 0.5 kg (20%) | 85 % | 4 |
| Grain | Rye, Flaked | 1 kg (40%) | 78.3 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Magnum | 15 g | 60 min | 10.6 % |