

## Session Rye IPA

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- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **22**
- SRM **7.6**
- Style **Rye IPA**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.4 liter(s)**
- Total mash volume **13.8 liter(s)**

### Steps

- Temp **65 C**, Time **60 min**

### Mash step by step

- Heat up **10.4 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **13.8 liter(s)** of **76C** water or to achieve **20.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Malt Pale Ale Zero	2 kg (58%)	79 %	7.5
Grain	Viking Malt Żytni	1 kg (29%)	75 %	40
Grain	Płatki owsiane	0.2 kg (5.8%)	85 %	3
Grain	Płatki pszeniczne	0.2 kg (5.8%)	85 %	3
Grain	Viking Malt Cookie	0.05 kg (1.4%)	72 %	60

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	5 g	60 min	13 %
Boil	Mosaic	5 g	60 min	12 %
Aroma (end of boil)	Citra	5 g	5 min	13 %
Aroma (end of boil)	Mosaic	5 g	5 min	12 %
Dry Hop	Citra	12 g	3 day(s)	13 %
Dry Hop	Mosaic	12 g	3 day(s)	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Safale