

# smoked rye IPA

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **89**
- SRM **5.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **21.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.9 liter(s)**
- Total mash volume **27.9 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (43.1%)	80 %	5
Grain	Casle Malting Whisky Nature	0.4 kg (5.7%)	85 %	4
Grain	Grodziski pszeniczny wędzony dębem	1.3 kg (18.7%)	80 %	3
Grain	Żytni	2 kg (28.7%)	85 %	8
Grain	Płatki owsiane	0.265 kg (3.8%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	30 g	60 min	13 %
Boil	Mosaic	30 g	20 min	10 %
Boil	Centennial	30 g	20 min	10.5 %
Boil	Mosaic	20 g	10 min	10 %
Boil	Centennial	20 g	10 min	10.5 %
Boil	Chinook	20 g	10 min	13 %
Dry Hop	Mosaic	50 g	3 day(s)	10 %
Dry Hop	Centennial	30 g	3 day(s)	10.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Slant	200 ml	Fermentis

## Notes

- przelanie na cichą fermentację + 80 g chmielu (30 g centennial + 50 g mosaic) - 21.03.2018 r.

Butelkowanie - 26/03/2018  
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