

#16 Ganges IPA 33%

- Gravity **14 BLG**
- ABV ---
- IBU **64**
- SRM **5.4**
- Style **Rye IPA**

Batch size

- Expected quantity of finished beer **29.5 liter(s)**
- Trub loss **10 %**
- Size with trub loss **32.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **39 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.7 liter(s)**
- Total mash volume **22.3 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **16.7 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **27.9 liter(s)** of **76C** water or to achieve **39 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|-------------------|-----------------|-------|-----|
| Grain | Strzegom Pale Ale | 2.66 kg (37%) | 79 % | 6 |
| Grain | Pszeniczny | 1.46 kg (20.3%) | 85 % | 4 |
| Grain | Żytni | 1.46 kg (20.3%) | 85 % | 8 |
| Adjunct | Płatki żytnie | 0.8 kg (11.1%) | 85 % | 6 |
| Adjunct | płatki pszeniczne | 0.8 kg (11.1%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|-------------|--------|-----------|------------|
| Boil | Marynka | 17 g | 60 min | 10 % |
| Boil | Waimea | 27 g | 30 min | 17 % |
| Boil | Pacific Gem | 30 g | 30 min | 15.3 % |
| Boil | Waimea | 18 g | 0 min | 17 % |
| Boil | Motueka | 27 g | 0 min | 7 % |
| Whirlpool | Kohatu | 27 g | 0 min | 7.8 % |
| Dry Hop | Kohatu | 45 g | 10 day(s) | 7.8 % |
| Dry Hop | Motueka | 45 g | 10 day(s) | 7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|-------------|-------------|---------------|-------------------|
| Safale US-05 | Ale | Dry | 22 g | Fermentis |