

## 164 Rye IPA

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **54**
- SRM **7.9**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20.5 liter(s)**
- Trub loss **8 %**
- Size with trub loss **24 liter(s)**
- Boil time **90 min**
- Evaporation rate **8 %/h**
- Boil size **29.1 liter(s)**

### Mash information

- Mash efficiency **75.5 %**
- Liquor-to-grist ratio **3.25 liter(s) / kg**
- Mash size **20.8 liter(s)**
- Total mash volume **27.2 liter(s)**

### Fermentables

| Type  | Name                      | Amount         | Yield | EBC |
|-------|---------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 4 kg (62.5%)   | 85 %  | 7   |
| Grain | Żytni                     | 1.5 kg (23.4%) | 85 %  | 8   |
| Grain | Strzegom Pszeniczny       | 0.3 kg (4.7%)  | 81 %  | 6   |
| Grain | Caramunich® Typ II        | 0.3 kg (4.7%)  | 73 %  | 120 |
| Grain | Carahell                  | 0.3 kg (4.7%)  | 77 %  | 26  |

### Hops

| Use for | Name       | Amount | Time     | Alpha acid |
|---------|------------|--------|----------|------------|
| Boil    | Warrior    | 20 g   | 60 min   | 14.2 %     |
| Boil    | Centennial | 20 g   | 60 min   | 10.4 %     |
| Boil    | Amarillo   | 20 g   | 20 min   | 8.7 %      |
| Boil    | Citra      | 20 g   | 1 min    | 12 %       |
| Dry Hop | Simcoe     | 35 g   | 5 day(s) | 12.7 %     |
| Dry Hop | Citra      | 35 g   | 5 day(s) | 13.6 %     |

### Yeasts

| Name  | Type | Form  | Amount | Laboratory |
|-------|------|-------|--------|------------|
| US-05 | Ale  | Slant | 300 ml | ---        |