

## 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	---