

## #17 coffee rye apa

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **91**
- SRM **5.1**
- Style **Rye IPA**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.3 liter(s)**
- Total mash volume **16.4 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2 kg (48.8%)	79 %	6
Grain	Strzegom Pilzneński	1 kg (24.4%)	80 %	4
Grain	Żytni	1 kg (24.4%)	85 %	8
Grain	Strzegom Karmel 30	0.1 kg (2.4%)	75 %	30

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	30 g	60 min	14.6 %
Boil	Citra	10 g	30 min	14.2 %
Aroma (end of boil)	Citra	15 g	10 min	14.2 %
Aroma (end of boil)	Centennial	10 g	10 min	8.9 %
Aroma (end of boil)	Citra	20 g	0 min	14.2 %
Aroma (end of boil)	Centennial	10 g	0 min	8.9 %