

## 2 na 100 #2

---

- Gravity **6.8 BLG**
- ABV **2.6 %**
- IBU **33**
- SRM **4.3**
- Style **Rye IPA**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **4.1 liter(s)**
- Total mash volume **5.4 liter(s)**

### Steps

- Temp **72 C**, Time **60 min**

### Mash step by step

- Heat up **4.1 liter(s)** of strike water to **80.6C**
- Add grains
- Keep mash **60 min** at **72C**
- Sparge using **10.5 liter(s)** of **76C** water or to achieve **13.2 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	0.7 kg (51.5%)	80 %	4
Grain	Żytni	0.5 kg (36.8%)	85 %	8
Grain	Karmelowy żytni Strzegom	0.06 kg (4.4%)	75 %	150
Grain	Płatki owsiane	0.1 kg (7.4%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	6 g	40 min	15.5 %
Aroma (end of boil)	Citra	10 g	10 min	12 %
Dry Hop	Citra	30 g	5 day(s)	12 %
Whirlpool	Citra	10 g	0 min	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	6.33 g	---