

## #2018.01 Rye IPA

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **55**
- SRM **5.1**
- Style **Rye IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.6 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **24.8 liter(s)**

### Fermentables

| Type  | Name                        | Amount        | Yield | EBC |
|-------|-----------------------------|---------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt   | 4 kg (72.7%)  | 85 %  | 7   |
| Grain | Weyermann - Rye Malt        | 1 kg (18.2%)  | 85 %  | 7   |
| Grain | Weyermann - Pale Wheat Malt | 0.5 kg (9.1%) | 85 %  | 5   |

### Hops

| Use for             | Name       | Amount | Time   | Alpha acid |
|---------------------|------------|--------|--------|------------|
| Boil                | Centennial | 25 g   | 60 min | 10.5 %     |
| Aroma (end of boil) | Vic Secret | 50 g   | 5 min  | 16.3 %     |
| Aroma (end of boil) | Galaxy     | 50 g   | 5 min  | 15 %       |

### Yeasts

| Name  | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US-05 | Ale  | Dry  | 11 g   | Fermentis  |