

## #7 RYE

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **54**
- SRM **5.5**
- Style **Rye IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **24.2 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **25 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg (40%)	81 %	4
Grain	Żytni	2 kg (40%)	85 %	8
Grain	Strzegom Monachijski typ I	1 kg (20%)	79 %	16

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	40 g	60 min	9.3 %
Aroma (end of boil)	Chinook	40 g	10 min	9.3 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis Safbrew T-58	Ale	Dry	11.5 g	---