

ColdRyeIPA

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **71**
- SRM **7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **30 min**
- Evaporation rate **10 %/h**
- Boil size **25.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **29.3 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **22.8 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **5 min** at **78C**
- Sparge using **8.9 liter(s)** of **76C** water or to achieve **25.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (76.9%) | 80 % | 5 |
| Grain | Viking Melanoidynowy | 0.5 kg (7.7%) | 75 % | 60 |
| Grain | Żytni | 1 kg (15.4%) | 85 % | 8 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|------------|--------|----------|------------|
| Boil | Marynka | 45 g | 30 min | 10 % |
| Whirlpool | Centennial | 30 g | 30 min | 10.5 % |
| Whirlpool | Citra | 30 g | 30 min | 12 % |
| Whirlpool | Chinook | 30 g | 30 min | 13 % |
| Dry Hop | Centennial | 70 g | 5 day(s) | 10.5 % |
| Dry Hop | Citra | 70 g | 5 day(s) | 12 % |
| Dry Hop | Chinook | 70 g | 5 day(s) | 13 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------|-------|-------|--------|------------|
| Novalager | Lager | Slant | 500 ml | Lelelland |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|--------|
| Fining | mech irlandzki | 5 g | Boil | 10 min |