

# Light rye IPA

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **31**
- SRM **3.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **23.9 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **79 C**, Time **5 min**

## Mash step by step

- Heat up **18.6 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **79C**
- Sparge using **18.4 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Extra Pale Premium Pilsner Malt	2 kg (37.7%)	81 %	2.75
Grain	Weyermann - Pale Ale Malt	2 kg (37.7%)	85 %	7
Grain	Weyermann - Pale Wheat Malt	0.5 kg (9.4%)	85 %	5
Grain	Weyermann - Rye Malt	0.5 kg (9.4%)	85 %	7
Grain	Platki owsiane	0.3 kg (5.7%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	10 g	60 min	11 %
Boil	Mackinac	20 g	30 min	10 %
Aroma (end of boil)	lunga	20 g	10 min	11 %
Dry Hop	lunga	20 g	7 day(s)	11 %
Dry Hop	Mackinac	30 g	3 day(s)	10 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Danstar - BRY-97	Ale	Dry	11 g	Danstar