

Multikulti - Rye IPA

- Gravity **16.6 BLG**
- ABV ---
- IBU **93**
- SRM **7.7**
- Style **Rye IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

Steps

- Temp **62 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **10 min** at **78C**
- Sparge using **12.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|--------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 5 kg (71.4%) | 85 % | 7 |
| Grain | Weyermann - Rye Malt | 1 kg (14.3%) | 85 % | 7 |
| Grain | Weyermann - Pale Wheat Malt | 1 kg (14.3%) | 85 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------------|--------|----------|------------|
| Boil | Pacifica (NZ) | 100 g | 15 min | 4.8 % |
| Boil | Mosaic | 90 g | 15 min | 12 % |
| Boil | Vic Secret | 30 g | 10 min | 16 % |
| Dry Hop | Pacifica (NZ) | 60 g | 5 day(s) | 4.8 % |
| Dry Hop | Vic Secret | 30 g | 5 day(s) | 16 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |