

# Polish Rye IPA

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **41**
- SRM **4.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26 liter(s)**

## Mash information

- Mash efficiency **88 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22 liter(s)**

## Steps

- Temp **66 C**, Time **90 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **17.1 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **90 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **13.8 liter(s)** of **76C** water or to achieve **26 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4 kg (81.6%)	79 %	6
Grain	Płatki żytnie błyskawiczne Auchan	0.8 kg (16.3%)	80 %	8
Grain	Acid Malt	0.1 kg (2%)	58.7 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	20 g	60 min	11 %
Boil	lunga	20 g	15 min	11 %
Boil	Oktawia	20 g	15 min	7.8 %
Whirlpool	lunga	20 g	80 min	11 %
Whirlpool	Oktawia	30 g	80 min	7.8 %
Dry Hop	lunga	40 g	4 day(s)	11 %
Dry Hop	Oktawia	50 g	4 day(s)	7.8 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Water Agent	gips	1.5 g	Mash	90 min