

## Reszta na życie ;-)

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **24**
- SRM **6**
- Style **Rye IPA**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **20.2 liter(s)**

### Mash information

- Mash efficiency **83 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.5 liter(s)**

### Steps

- Temp **65 C**, Time **50 min**
- Temp **73 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **14.1 liter(s)** of strike water to **72C**
- Add grains
- Keep mash **50 min** at **65C**
- Keep mash **15 min** at **73C**
- Keep mash **5 min** at **78C**
- Sparge using **10.5 liter(s)** of **76C** water or to achieve **20.2 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1.2 kg (27.3%)	80 %	4
Grain	Strzegom Wiedeński	2 kg (45.5%)	79 %	10
Grain	Weyermann - Acidulated Malt	0.2 kg (4.5%)	80 %	6
Grain	Rye Malt	1 kg (22.7%)	63 %	10

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	15 g	15 min	11.5 %
Whirlpool	Galaxy	20 g	10 min	15 %
Whirlpool	citra	20 g	10 min	12.5 %
Dry Hop	Galaxy	50 g	3 day(s)	15 %
Dry Hop	Citra	40 g	3 day(s)	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
WLP001 - California Ale Yeast	Ale	Slant	150 ml	White Labs

## Extras

Type	Name	Amount	Use for	Time
Flavor	skórka pomarańczy	20 g	Boil	10 min

## Notes

- Łuska ryżowa do filtracji  
*Sep 11, 2024, 2:13 PM*