

Rye AIPA

- Gravity **14.5 BLG**
- ABV ---
- IBU **83**
- SRM **13.3**
- Style **Rye IPA**

Batch size

- Expected quantity of finished beer **18.2 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

Steps

- Temp **45 C**, Time **30 min**
- Temp **68 C**, Time **80 min**

Mash step by step

- Heat up **15.6 liter(s)** of strike water to **49.2C**
- Add grains
- Keep mash **30 min** at **45C**
- Keep mash **80 min** at **68C**
- Sparge using **12.6 liter(s)** of **76C** water or to achieve **23 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale | 3.6 kg (69.2%) | 79 % | 6 |
| Grain | Żytni | 1.2 kg (23.1%) | 85 % | 8 |
| Grain | Karmelowy żytni Strzegom | 0.4 kg (7.7%) | 75 % | 150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------|--------|--------|------------|
| Boil | Warrior | 15 g | 60 min | 15.5 % |
| Boil | Mosaic | 30 g | 15 min | 10 % |
| Boil | Mosaic | 30 g | 10 min | 10 % |
| Boil | Cascade | 25 g | 10 min | 6 % |
| Boil | Sorachi Ace | 30 g | 5 min | 10 % |
| Boil | Zythos | 30 g | 5 min | 11 % |

Yeasts

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