

# Rye IPA

- Gravity **15.8 BLG**
- ABV ---
- IBU **82**
- SRM **10.3**
- Style **Rye IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **10 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **35.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **24.5 liter(s)**
- Total mash volume **31.5 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3 kg (42.9%)	79 %	6
Grain	Strzegom Monachijski typ I	1 kg (14.3%)	79 %	16
Grain	Żytńi	1.5 kg (21.4%)	85 %	8
Grain	Rye, Flaked	0.4 kg (5.7%)	78.3 %	4
Grain	Strzegom Karmel 300	0.1 kg (1.4%)	70 %	299
Grain	Weyermann - Acidulated Malt	1 kg (14.3%)	80 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	60 min	10 %
Boil	Citra	15 g	60 min	12 %
Boil	Amarillo	15 g	60 min	9.5 %
Aroma (end of boil)	Citra	15 g	10 min	12 %
Aroma (end of boil)	Amarillo	15 g	10 min	9.5 %
Dry Hop	Citra	30 g	7 day(s)	12 %
Dry Hop	Amarillo	60 g	7 day(s)	9.5 %