

# RYE IPA

- Gravity **15.4 BLG**
- ABV ---
- IBU **65**
- SRM **9.3**
- Style **Rye IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **74 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.1 liter(s)**
- Total mash volume **20.2 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**

## Mash step by step

- Heat up **15.1 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2.5 kg (45.5%)	79 %	6
Grain	Weyermann - Rye Malt	1 kg (18.2%)	85 %	7
Grain	Pilzneński	1 kg (18.2%)	81 %	4
Adjunct	Płatki żytnie	0.45 kg (8.2%)	80 %	5
Grain	Pszeniczny	0.35 kg (6.4%)	85 %	4
Grain	Strzegom Karmel 150	0.2 kg (3.6%)	75 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	20 g	60 min	12 %
Boil	Simcoe	20 g	60 min	13.2 %
Boil	Citra	10 g	25 min	12 %
Boil	Simcoe	10 g	2 min	13.2 %
Dry Hop	Citra	60 g	3 day(s)	12 %
Dry Hop	Simcoe	50 g	3 day(s)	13.2 %

## Yeasts

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