

Rye IPA

- Gravity **15.2 BLG**
- ABV ---
- IBU **61**
- SRM **6**
- Style **Rye IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **24.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale | 4 kg (65.6%) | 79 % | 6 |
| Grain | Strzegom Wiedeński | 0.35 kg (5.7%) | 79 % | 10 |
| Grain | Żytni | 1.5 kg (24.6%) | 85 % | 8 |
| Grain | Karmelowy Jasny 30EBC | 0.25 kg (4.1%) | 75 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------|--------|--------|------------|
| Boil | lunga | 40 g | 60 min | 11 % |
| Boil | Simcoe | 20 g | 15 min | 13.2 % |
| Boil | Ahtanum | 20 g | 15 min | 5 % |
| Whirlpool | Simcoe | 40 g | 10 min | 13.2 % |
| Whirlpool | Ahtanum | 40 g | 10 min | 5 % |
| Whirlpool | lunga | 40 g | 10 min | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------|------|--------|--------|------------------|
| FM52 Amerykański Sen | Ale | Liquid | 200 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-----------------|--------|---------|--------|
| Fining | mech irlandzki | 10 g | Boil | 15 min |
| Water Agent | gips piwowarski | 4 g | Mash | --- |