

# Rye IPA

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **67**
- SRM **9.8**
- Style **Rye IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

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

## Mash step by step

- Heat up **18 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **14.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4 kg (66.7%)	79 %	6
Grain	Żytni	1.5 kg (25%)	85 %	8
Grain	Karmelowy żytni Strzegom	0.5 kg (8.3%)	75 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	30 g	60 min	15.7 %
Aroma (end of boil)	Amarillo	15 g	15 min	8.8 %
Aroma (end of boil)	Mosaic	15 g	15 min	12 %
Aroma (end of boil)	Cascade	15 g	15 min	7.7 %
Dry Hop	Amarillo	15 g	5 day(s)	8.8 %
Dry Hop	Mosaic	15 g	5 day(s)	12 %
Dry Hop	Cascade	15 g	5 day(s)	7.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
fm 52	Ale	Slant	120 ml	---