

Rye IPA #2

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **31**
- SRM **3.8**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Carapils® Weyermann®	1.5 kg (25.9%)	--- %	4
Grain	Słód Barke® Pilsner Malt Weyermann®	3.5 kg (60.3%)	--- %	4.5
Adjunct	Płatki Ryżowe	0.8 kg (13.8%)	--- %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	20 g	60 min	12.5 %
Boil	Cascade	20 g	15 min	5.8 %
Dry Hop	Green Bullet	15 g	7 day(s)	11 %
Dry Hop	Pacific Jade	15 g	7 day(s)	13 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-04	Ale	Dry	11.5 g	Fermentis