

# Rye IPA

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **40**
- SRM **5.8**
- Style **Rye IPA**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **70 min**
- Evaporation rate **20 %/h**
- Boil size **21.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.5 liter(s)**
- Total mash volume **16.6 liter(s)**

## Fermentables

| Type  | Name                   | Amount         | Yield | EBC |
|-------|------------------------|----------------|-------|-----|
| Grain | Briess - Pale Ale Malt | 3 kg (72.3%)   | 80 %  | 7   |
| Grain | Žytni                  | 1 kg (24.1%)   | 85 %  | 8   |
| Grain | Carabelge              | 0.15 kg (3.6%) | 80 %  | 30  |

## Hops

| Use for | Name     | Amount | Time   | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil    | Amarillo | 10 g   | 60 min | 9.5 %      |
| Boil    | Amarillo | 20 g   | 20 min | 9.5 %      |
| Boil    | Citra    | 20 g   | 10 min | 12 %       |
| Boil    | Cascade  | 20 g   | 1 min  | 6 %        |