

Rye IPA

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **68**
- SRM **9**
- Style **Rye IPA**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|----------------|-------|-----|
| Grain | Mep©Ale | 2.8 kg (80%) | 79 % | 7 |
| Grain | Słód Żytni | 0.6 kg (17.1%) | 81 % | 9 |
| Grain | Słód Karmelowy 300EBC | 0.1 kg (2.9%) | 70 % | 300 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------------------------|--------|----------|------------|
| Boil | Columbus USA | 50 g | 20 min | 12.5 % |
| Aroma (end of boil) | Centennial 100g - USA | 50 g | 1 min | 9.5 % |
| Dry Hop | Centennial 100g - USA | 50 g | 3 day(s) | 9.5 % |

Yeasts

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