

RYE IPA

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **67**
- SRM **7.3**
- Style **American 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 **2.65 liter(s) / kg**
- Mash size **9.2 liter(s)**
- Total mash volume **12.6 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.41 kg (69.7%)	81 %	4
Grain	Żytni	0.8 kg (23.1%)	85 %	9
Grain	Strzegom Bursztynowy	0.15 kg (4.3%)	70 %	50
Grain	Strzegom Karmel 150	0.1 kg (2.9%)	75 %	150

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	16 g	60 min	13.5 %
Boil	Cascade	15 g	30 min	6 %
Boil	Cascade	10 g	10 min	6 %
Aroma (end of boil)	Galaxy	8 g	15 min	15 %
Aroma (end of boil)	Cascade	10 g	15 min	6 %
Dry Hop	Galaxy	15 g	7 day(s)	15 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	150 ml	Fermentis