

## RYE IPA

---

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **55**
- SRM **4.1**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

### Fermentables

| Type  | Name          | Amount         | Yield | EBC |
|-------|---------------|----------------|-------|-----|
| Grain | Pilzneński    | 3.8 kg (67.9%) | 81 %  | 4   |
| Grain | Żytni         | 1 kg (17.9%)   | 85 %  | 8   |
| Grain | Płatki żytnie | 0.8 kg (14.3%) | 60 %  | 3   |

### Hops

| Use for             | Name     | Amount | Time   | Alpha acid |
|---------------------|----------|--------|--------|------------|
| Boil                | Magnum   | 23 g   | 60 min | 10 %       |
| Boil                | Trident  | 25 g   | 30 min | 13.9 %     |
| Boil                | Citra    | 10 g   | 15 min | 12 %       |
| Aroma (end of boil) | Amarillo | 20 g   | 0 min  | 9.9 %      |
| Aroma (end of boil) | Citra    | 20 g   | 0 min  | 12 %       |
| Dry Hop             | Amarillo | 50 g   | ---    | 9.9 %      |
| Dry Hop             | Citra    | 50 g   | ---    | 12 %       |

### Yeasts

| Name  | Type | Form | Amount | Laboratory |
|---|------|------|--------|------------|
| Lallemand - LalBrew<br>American East<br>Coast - New England | Ale  | Dry  | 11 g   | ---        |

### Extras

| Type  | Name           | Amount | Use for | Time   |
|-------|----------------|--------|---------|--------|
| Other | Maltodekstryna | 60 g   | Boil    | 50 min |