

Rye IPA

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **56**
- SRM **5.8**
- Style **Rye IPA**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **14 %/h**
- Boil size **14.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.52 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **15.4 liter(s)**

Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **25 min**
- Temp **77 C**, Time **10 min**

Mash step by step

- Heat up **12 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **25 min** at **72C**
- Keep mash **10 min** at **77C**
- Sparge using **5.7 liter(s)** of **76C** water or to achieve **14.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|-----------------|-------|-----|
| Grain | Simpsons - Maris Otter | 1.4 kg (40.5%) | 81 % | 6 |
| Grain | Mep@Ale | 1.1 kg (31.8%) | 80 % | 7 |
| Grain | Viking Żytni | 0.7 kg (20.3%) | 85 % | 9 |
| Grain | BESTMALZ - Best Wheat Malt | 0.2 kg (5.8%) | 82 % | 5 |
| Sugar | Cukier | 0.055 kg (1.6%) | 100 % | 1 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|----------|--------|----------|------------|
| Boil | Chinook | 10 g | 60 min | 13.1 % |
| Whirlpool | Citra | 35 g | 15 min | 13.7 % |
| Whirlpool | Amarillo | 35 g | 15 min | 8.4 % |
| Dry Hop | Citra | 35 g | 3 day(s) | 13.7 % |
| Dry Hop | Amarillo | 35 g | 3 day(s) | 8.4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|---------|-----|-------|--------|-------|
| OYL-501 | Ale | Slant | 123 ml | Omega |
|---------|-----|-------|--------|-------|

Extras

| Type | Name | Amount | Use for | Time |
|-------------|------|--------|---------|--------|
| Water Agent | Gips | 3.8 g | Mash | 70 min |

Notes

- 5 l Oaza + 12,7 l przegotowana kranówka
Ca - 69,6
Mg - 13,6
Na - 76,4
Cl - 79,6
SO4 - 162,9
alk.rez - 43,8
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