

# Rye IPA

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **61**
- SRM **10**
- Style **Rye IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **12.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (71.4%)	80 %	5
Grain	Żytni	1.5 kg (21.4%)	85 %	8
Grain	Strzegom Karmel 150	0.5 kg (7.1%)	75 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	cashmere	10 g	60 min	8.8 %
Boil	cashmere	10 g	55 min	8.8 %
Boil	cashmere	10 g	50 min	8.8 %
Boil	cashmere	10 g	15 min	8.8 %
Boil	Simcoe	25 g	15 min	14.5 %
Aroma (end of boil)	Mosaic	15 g	5 min	12.6 %
Aroma (end of boil)	Citra	15 g	5 min	13.1 %
Whirlpool	Simcoe	10 g	20 min	14.5 %
Whirlpool	Mosaic	10 g	20 min	12.6 %
Whirlpool	Citra	10 g	20 min	13.1 %
Dry Hop	cashmere	10 g	4 day(s)	8.8 %

Dry Hop	Simcoe	15 g	4 day(s)	14.5 %
Dry Hop	Mosaic	25 g	4 day(s)	12.6 %
Dry Hop	Citra	25 g	4 day(s)	13.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Slant	150 ml	fermentis

## Notes

- Ja warzę w BIAB  
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