

Rye IPA

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **59**
- SRM **6.2**
- 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 **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.1 liter(s)**
- Total mash volume **28.4 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **22.1 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **10.6 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale | 4.5 kg (71.4%) | 79 % | 6 |
| Grain | Żytni | 1.3 kg (20.6%) | 85 % | 8 |
| Grain | Strzegom Karmel 30 | 0.5 kg (7.9%) | 75 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil | Citra | 30 g | 60 min | 13.1 % |
| Boil | Cascade | 20 g | 20 min | 6.9 % |
| Aroma (end of boil) | Cascade | 30 g | 30 min | 6.9 % |
| Dry Hop | Citra | 50 g | 4 day(s) | 13.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|--------|--------|------------------|
| FM52 Amerykański Sen | Ale | Liquid | 125 ml | Fermentum Mobile |