

# Rye IPA

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **34**
- SRM **15**
- Style **Rye IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.4 liter(s)**
- Total mash volume **25.8 liter(s)**

## Steps

- Temp **54 C**, Time **15 min**
- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **40 min**

## Mash step by step

- Heat up **19.4 liter(s)** of strike water to **59.7C**
- Add grains
- Keep mash **15 min** at **54C**
- Keep mash **60 min** at **65C**
- Keep mash **40 min** at **72C**
- Sparge using **12.4 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount         | Yield  | EBC |
|-------|----------------------------|----------------|--------|-----|
| Grain | Strzegom Monachijski typ I | 3 kg (46.4%)   | 79 %   | 16  |
| Grain | Żytni                      | 2.8 kg (43.3%) | 85 %   | 8   |
| Grain | Strzegom Karmel 150        | 0.4 kg (6.2%)  | 75 %   | 150 |
| Grain | Strzegom Czekoladowy jasny | 0.18 kg (2.8%) | 68 %   | 400 |
| Grain | Acid Malt                  | 0.08 kg (1.2%) | 58.7 % | 6   |

## Hops

| Use for | Name                  | Amount | Time      | Alpha acid |
|---------|-----------------------|--------|-----------|------------|
| Boil    | Saaz (Czech Republic) | 17 g   | 60 min    | 3.5 %      |
| Boil    | Marynka               | 12 g   | 60 min    | 8 %        |
| Boil    | Lublin (Lubelski)     | 35 g   | 60 min    | 3.7 %      |
| Boil    | Lublin (Lubelski)     | 30 g   | 10 min    | 3.7 %      |
| Dry Hop | Cascade PL            | 30 g   | 10 day(s) | 5.5 %      |

## Yeasts

| <b>Name</b> | <b>Type</b> | <b>Form</b> | <b>Amount</b> | <b>Laboratory</b> |
|-------------|-------------|-------------|---------------|-------------------|
| Safale S-04 | Ale         | Dry         | 11.5 g        | Safale            |