

Rye IPA

- Gravity **15.6 BLG**
- ABV ---
- IBU **104**
- SRM **10.2**
- Style **Rye IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **13 %/h**
- Boil size **29.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.1 liter(s)**
- Total mash volume **28.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|---------------|--------|-----|
| Grain | Strzegom Pale Ale | 3 kg (47.6%) | 79 % | 6 |
| Grain | Strzegom Monachijski typ I | 0.6 kg (9.5%) | 79 % | 16 |
| Grain | Żytni | 1.2 kg (19%) | 85 % | 8 |
| Grain | Rye, Flaked | 0.4 kg (6.3%) | 78.3 % | 4 |
| Grain | Strzegom Karmel 300 | 0.1 kg (1.6%) | 70 % | 299 |
| Grain | Weyermann - Acidulated Malt | 1 kg (15.9%) | 80 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------|--------|----------|------------|
| Boil | Columbus/Tomahawk/Zeus | 50 g | 60 min | 15.5 % |
| Boil | Citra | 10 g | 60 min | 12 % |
| Boil | Amarillo | 10 g | 60 min | 9.5 % |
| Aroma (end of boil) | Citra | 10 g | 10 min | 12 % |
| Aroma (end of boil) | Amarillo | 10 g | 10 min | 9.5 % |
| Dry Hop | Citra | 30 g | 7 day(s) | 12 % |
| Dry Hop | Amarillo | 30 g | 7 day(s) | 9.5 % |