

## rye ipa II

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- Gravity **18.4 BLG**
- ABV **8 %**
- IBU **49**
- SRM **13.3**
- Style **Rye IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **28.8 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **26.3 liter(s)**
- Total mash volume **33.8 liter(s)**

### Steps

- Temp **64 C**, Time **60 min**

### Mash step by step

- Heat up **26.3 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Sparge using **10 liter(s)** of **76C** water or to achieve **28.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Żytni strzegom	1.5 kg (20%)	85 %	8
Grain	Karmelowy żytni Strzegom	1 kg (13.3%)	75 %	150
Grain	Pilznieński	5 kg (66.7%)	81 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	20 g	30 min	12 %
Aroma (end of boil)	Mosaic	30 g	10 min	12 %
Aroma (end of boil)	Citra	30 g	10 min	13.5 %
Aroma (end of boil)	Centennial	30 g	10 min	9.7 %
Aroma (end of boil)	Amarillo	15 g	10 min	8.8 %