

# Rye IPA na WKPD 2023

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **49**
- SRM **5.3**
- Style **Rye IPA**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **24.4 liter(s)**

## Steps

- Temp **65 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **18.3 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **30 min** at **65C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **10.6 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

## Fermentables

| Type  | Name                                      | Amount         | Yield  | EBC |
|-------|-------------------------------------------|----------------|--------|-----|
| Grain | BESTMALZ - Best Pilsen                    | 2.2 kg (36.1%) | 80.5 % | 4   |
| Grain | Słód Pilsner®<br>2,5-4,5 EBC<br>Weyermann | 2 kg (32.8%)   | 80 %   | 3   |
| Grain | Viking - Rye Malt                         | 1.5 kg (24.6%) | 63 %   | 10  |
| Grain | płatki żytnie                             | 0.4 kg (6.6%)  | 80 %   | 8   |

## Hops

| Use for             | Name                   | Amount | Time     | Alpha acid |
|---------------------|------------------------|--------|----------|------------|
| Boil                | Columbus/Tomahawk/Zeus | 15 g   | 60 min   | 15.2 %     |
| Boil                | Columbus/Tomahawk/Zeus | 15 g   | 30 min   | 15.2 %     |
| Aroma (end of boil) | Columbus/Tomahawk/Zeus | 10 g   | 10 min   | 15.2 %     |
| Dry Hop             | Cascade                | 100 g  | 3 day(s) | 7.1 %      |
| Dry Hop             | Nectaron               | 50 g   | 3 day(s) | 9.9 %      |
| Dry Hop             | Ekuanot BBC            | 100 g  | 3 day(s) | 17.4 %     |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11.5 g | Fermentis  |

## Notes

- Woda RO:kran 2:1  
zacieranie 22.5L - 3ml kwasu mlekowego  
wysładzanie 8.5L - 3ml kwasu mlekowego  
*Aug 11, 2023, 3:56 PM*