

# Rye Plus

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **57**
- SRM **7.3**
- 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 **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **30 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Żytni	1 kg (16.7%)	85 %	8
Grain	Monachijski	1 kg (16.7%)	80 %	16
Grain	Strzegom Monachijski typ I	2 kg (33.3%)	79 %	16
Grain	Viking Pale Ale malt	2 kg (33.3%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	25 g	50 min	6.9 %
Boil	Cascade PL	35 g	30 min	5.2 %
Boil	Hallertau Blanc	40 g	20 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Dry	11 g	Fermentis