

Session Rye IPA

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **22**
- SRM **7.6**
- Style **Rye IPA**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.4 liter(s)**
- Total mash volume **13.8 liter(s)**

Steps

- Temp **65 C**, Time **60 min**

Mash step by step

- Heat up **10.4 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **13.8 liter(s)** of **76C** water or to achieve **20.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|----------------|-------|-----|
| Grain | Viking Malt Pale Ale Zero | 2 kg (58%) | 79 % | 7.5 |
| Grain | Viking Malt Żytni | 1 kg (29%) | 75 % | 40 |
| Grain | Płatki owsiane | 0.2 kg (5.8%) | 85 % | 3 |
| Grain | Płatki pszeniczne | 0.2 kg (5.8%) | 85 % | 3 |
| Grain | Viking Malt Cookie | 0.05 kg (1.4%) | 72 % | 60 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------|--------|----------|------------|
| Boil | Citra | 5 g | 60 min | 13 % |
| Boil | Mosaic | 5 g | 60 min | 12 % |
| Aroma (end of boil) | Citra | 5 g | 5 min | 13 % |
| Aroma (end of boil) | Mosaic | 5 g | 5 min | 12 % |
| Dry Hop | Citra | 12 g | 3 day(s) | 13 % |
| Dry Hop | Mosaic | 12 g | 3 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11 g | Safale |