

## US05 AIPA Rye

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **36**
- SRM **6.4**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **29 liter(s)**
- Total mash volume **36.3 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	5 kg (64.5%)	80 %	4
Grain	Rye Malt	2 kg (25.8%)	63 %	10
Grain	Abbey Malt Weyermann	0.25 kg (3.2%)	75 %	45
Adjunct	Łuska ryżowa	0.5 kg (6.5%)	1 %	0

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	40 min	10 %
Boil	Simcoe	10 g	15 min	13.2 %
Boil	Simcoe	10 g	10 min	13.2 %
Boil	Simcoe	30 g	5 min	13.2 %
Whirlpool	Simcoe	50 g	0 min	13.2 %
Wyłączenie grzania (ok 90C)				
Whirlpool	Centennial	50 g	0 min	10.5 %
Wyłączenie grzania (ok 90C)				
Whirlpool	Cascade	50 g	---	6 %
Wyłączenie grzania (ok 90C)				

### Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Slant	200 ml	Fermentum Mobile