

W008 Lekko na Życie Rye Session IPA

- Gravity **10 BLG**
- ABV ---
- IBU **58.1**
- SRM **17.4**
- Style **Rye IPA**

Batch size

- Expected quantity of finished beer **14.5 liter(s)**
- Trub loss **0 %**
- Size with trub loss **14.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.63 liter(s)**

Mash information

- Mash efficiency **68 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.4 liter(s)**
- Total mash volume **11.2 liter(s)**

Steps

- Temp **48 C**, Time **15 min**
- Temp **67 C**, Time **60 min**
- Temp **79 C**, Time **1 min**

Mash step by step

- Heat up **8.4 liter(s)** of strike water to **52.7C**
- Add grains
- Keep mash **15 min** at **48C**
- Keep mash **60 min** at **67C**
- Keep mash **1 min** at **79C**
- Sparge using **12 liter(s)** of **76C** water or to achieve **17.63 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale (2-row)	1.5 kg	80 %	15
Grain	Żytni	0.75 kg	80 %	23
Grain	Słód Pilzneński	0.25 kg	80 %	9
Grain	Oats, Flaked	0.2 kg	80 %	4
Grain	Caramunich I (Weyermann)	0.1 kg	77.9 %	799

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus (Tomahawk)	5 g	60 min	12 %
Boil	Columbus (Tomahawk)	15 g	30 min	12 %
Boil	Amarillo	10 g	30 min	8 %
Boil	Amarillo	10 g	15 min	8 %
Boil	Amarillo	15 g	0 min	8 %
Dry Hop	Amarillo	15 g	3 day(s)	8 %
Dry Hop	Columbus (Tomahawk)	10 g	3 day(s)	12 %