

## #16 Ganges IPA 33%

- Gravity **14 BLG**
- ABV ---
- IBU **64**
- SRM **5.4**
- Style **Rye IPA**

### Batch size

- Expected quantity of finished beer **29.5 liter(s)**
- Trub loss **10 %**
- Size with trub loss **32.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **39 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.7 liter(s)**
- Total mash volume **22.3 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **16.7 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **27.9 liter(s)** of **76C** water or to achieve **39 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2.66 kg (37%)	79 %	6
Grain	Pszeniczny	1.46 kg (20.3%)	85 %	4
Grain	Żytni	1.46 kg (20.3%)	85 %	8
Adjunct	Płatki żytnie	0.8 kg (11.1%)	85 %	6
Adjunct	płatki pszeniczne	0.8 kg (11.1%)	85 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	17 g	60 min	10 %
Boil	Waimea	27 g	30 min	17 %
Boil	Pacific Gem	30 g	30 min	15.3 %
Boil	Waimea	18 g	0 min	17 %
Boil	Motueka	27 g	0 min	7 %
Whirlpool	Kohatu	27 g	0 min	7.8 %
Dry Hop	Kohatu	45 g	10 day(s)	7.8 %
Dry Hop	Motueka	45 g	10 day(s)	7 %

### Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Safale US-05	Ale	Dry	22 g	Fermentis