

- Gravity **7.3 BLG**
- ABV **2.8 %**
- IBU **37**
- SRM **3.1**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.4 liter(s)**
- Total mash volume **11.2 liter(s)**

Steps

- Temp **72 C**, Time **60 min**

Mash step by step

- Heat up **8.4 liter(s)** of strike water to **80.7C**
- Add grains
- Keep mash **60 min** at **72C**
- Sparge using **19.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 1.5 kg (53.6%) | 80 % | 5 |
| Grain | Žytni | 1 kg (35.7%) | 85 % | 8 |
| Grain | Weyermann - Carapils | 0.3 kg (10.7%) | 78 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------|--------|----------|------------|
| Boil | Magnum | 15 g | 60 min | 13.5 % |
| Aroma (end of boil) | Citra | 30 g | 5 min | 12 % |
| Dry Hop | Citra | 30 g | 4 day(s) | 12 % |

Yeasts

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