

## 4 na 100

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **32**
- SRM **8.5**
- Style **Rye IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

### Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (54.5%)	80 %	5
Grain	Żytni	1 kg (18.2%)	85 %	8
Grain	Karmelowy żytni Strzegom	0.5 kg (9.1%)	75 %	125
Grain	Pszeniczny	1 kg (18.2%)	85 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	30 min	10 %
Boil	Citra	10 g	20 min	12 %
Whirlpool	Marynka	30 g	10 min	10 %
Dry Hop	Citra	90 g	2 day(s)	12 %
Dry Hop	Sybilla	50 g	2 day(s)	3.5 %
Dry Hop	Lublin (Lubelski)	50 g	2 day(s)	4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-05	Ale	Dry	12 g	Safale