

#51 MaoRye v2

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **60**
- SRM **5.9**
- Style **Rye IPA**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|--------------|-------|-----|
| Grain | Viking Pale Ale malt | 3 kg (42.9%) | 80 % | 5 |
| Grain | Rye Malt | 2 kg (28.6%) | 63 % | 10 |
| Grain | Viking Pilsner malt | 1 kg (14.3%) | 82 % | 4 |
| Grain | Monachijski | 1 kg (14.3%) | 80 % | 16 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------|--------|----------|------------|
| Boil | lunga | 50 g | 60 min | 11 % |
| Boil | Rakau (NZ) | 35 g | 15 min | 9.5 % |
| Boil | Motueka | 25 g | 3 min | 7 % |
| Dry Hop | Nelson Sauvignon | 25 g | 3 day(s) | 11 % |
| Dry Hop | WAI-ITI | 25 g | 3 day(s) | 4.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|--------|--------|------------------|
| FM52 Amerykański Sen | Ale | Liquid | 200 ml | Fermentum Mobile |