

# American Rye Ipa

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **50**
- SRM **8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **24.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński Viking malt	4 kg (61.5%)	80 %	4
Grain	Karmelowy Czerwony Viking malt	1 kg (15.4%)	75 %	50
Grain	Żytni Viking Malt	1.5 kg (23.1%)	81 %	7

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Citra USA	20 g	60 min	12.5 %
Aroma (end of boil)	Citra USA	25 g	15 min	12.5 %
Aroma (end of boil)	Cascade USA (PL)	30 g	10 min	5.5 %
Whirlpool	Citra USA	25 g	5 min	12.5 %
Dry Hop	Citra USA	45 g	5 day(s)	12.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Liquid	1000 ml	Fermentum Mobile