

Double RYE IPA

- Gravity **18.4 BLG**
- ABV **8 %**
- IBU **66**
- SRM **9**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **26.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.55 liter(s) / kg**
- Mash size **19.9 liter(s)**
- Total mash volume **27.7 liter(s)**

Steps

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

Mash step by step

- Heat up **19.9 liter(s)** of strike water to **76.2C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **14.7 liter(s)** of **76C** water or to achieve **26.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale | 5.5 kg (70.5%) | 79 % | 6 |
| Grain | Żytni | 2 kg (25.6%) | 85 % | 8 |
| Grain | Karmelowy żytni Strzegom | 0.3 kg (3.8%) | 75 % | 150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|--------|----------|------------|
| Boil | Columbus/Tomahawk/Zeus | 50 g | 60 min | 15.7 % |
| Dry Hop | Amarillo | 50 g | 5 day(s) | 9.5 % |
| Dry Hop | Mosaic | 50 g | 5 day(s) | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|-------|--------|------------|
| fm 52 | Ale | Slant | 120 ml | --- |