

# Forest Rye IPA

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **89**
- SRM **9.1**
- Style **Rye IPA**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.78 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **17.7 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	2.2 kg (59.5%)	80 %	7
Grain	Žytni	1 kg (27%)	85 %	8
Grain	Weyermann - Caraamber	0.5 kg (13.5%)	75 %	65

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Southern promise	5 g	60 min	11.1 %
Boil	Sticklebract	5 g	60 min	12 %
Boil	Southern Cross	5 g	60 min	14 %
Boil	Southern promise	10 g	20 min	11.1 %
Boil	Sticklebract	10 g	20 min	12 %
Boil	Southern Cross	10 g	20 min	14 %
Aroma (end of boil)	Southern promise	10 g	10 min	11.1 %
Aroma (end of boil)	Sticklebract	10 g	10 min	12 %
Aroma (end of boil)	Southern Cross	10 g	10 min	14 %
Dry Hop	Southern promise	25 g	4 day(s)	11.1 %
Dry Hop	Sticklebract	25 g	4 day(s)	12 %
Dry Hop	Southern Cross	25 g	4 day(s)	14 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
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Flavor	gałazki świerku	200 g	Boil	20 min
Flavor	gałazki świerku	100 g	Boil	10 min