

# Imperial Rye Black (Brown) IPA

- Gravity **22.5 BLG**
- ABV ---
- IBU **85**
- SRM **8**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **34.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **36 liter(s)**
- Total mash volume **45 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	6 kg (60%)	80 %	4
Grain	Monachijski	1.5 kg (15%)	80 %	16
Grain	Żytni	1.5 kg (15%)	85 %	8
Sugar	Cukier	1 kg (10%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	100 g	60 min	13 %
Aroma (end of boil)	Citra	50 g	0 min	12 %
Aroma (end of boil)	Amarillo	50 g	0 min	9.5 %
Aroma (end of boil)	Mosaic	50 g	0 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	22 g	---

## Extras

Type	Name	Amount	Use for	Time
Water Agent	gips piwowarski	5 g	Mash	---