

Ipa

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **54**
- SRM **7.2**
- Style **Rye IPA**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.7 liter(s)**
- Total mash volume **23.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Płatki owsiane | 0.4 kg (6.8%) | 60 % | 3 |
| Grain | Płatki orkiszowe | 0.2 kg (3.4%) | 60 % | 4 |
| Grain | Strzegom Karmel 300 | 0.1 kg (1.7%) | 70 % | 299 |
| Grain | Monachijski | 1.5 kg (25.4%) | 80 % | 16 |
| Grain | Viking Pale Ale malt | 3.7 kg (62.7%) | 80 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Sybilla | 100 g | 10 min | 7 % |
| Boil | BRU-1 | 50 g | 10 min | 15.7 % |