

Lemongrass RYE IPA

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **60**
- SRM **5.3**
- Style **Rye IPA**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **8 %**
- Size with trub loss **17.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **23.5 liter(s)**

Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.5 liter(s)**
- Total mash volume **19.3 liter(s)**

Steps

- Temp **66 C**, Time **70 min**

Mash step by step

- Heat up **14.5 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **70 min** at **66C**
- Sparge using **13.8 liter(s)** of **76C** water or to achieve **23.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (62.2%)	80 %	6
Grain	Pszeniczny	1 kg (20.7%)	85 %	4
Grain	Rye, Flaked	0.6 kg (12.4%)	78.3 %	4
Grain	Karmelowy Czerwony	0.14 kg (2.9%)	75 %	55
Grain	Strzegom Karmel 30	0.08 kg (1.7%)	75 %	30

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Summit	20 g	60 min	17 %
Boil	Citra	10 g	30 min	14.2 %
Boil	Citra	5 g	10 min	14.2 %
Boil	Chinook	5 g	10 min	12.8 %
Boil	citra	5 g	5 min	14.2 %
Boil	Chinook	5 g	5 min	12.8 %
Boil	Cascade	5 g	2 min	5.8 %
Aroma (end of boil)	Cascade	5 g	1 min	6 %
Dry Hop	Cascade	8 g	4 day(s)	5.8 %
Dry Hop	Citra	8 g	4 day(s)	14.2 %
Dry Hop	Chinook	8 g	2 day(s)	12.8 %

Dry Hop	Cascade	8 g	2 day(s)	5.8 %
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Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	50 ml	pierwszy zbiór

Extras

Type	Name	Amount	Use for	Time
Spice	trawa cytrynowa - suszona	10 g	Boil	5 min
Fining	mech irlandzki	5 g	Boil	10 min

Notes

- trawę namoczyć wcześniej w małej ilości wody
Mar 3, 2018, 5:50 PM
- Do filtracji dodać łuski ryżowej, duże problemy z filtracją, podczas pierwsze warki.
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