

## MożeZboże (Rye IPA)

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- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **45**
- SRM **5.2**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.9 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

### Steps

- Temp **63 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

### Mash step by step

- Heat up **24 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **1 min** at **78C**
- Sparge using **15.9 liter(s)** of **76C** water or to achieve **31.9 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6 kg (75%)	80 %	5
Grain	Żytni	2 kg (25%)	85 %	8

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	zula	50 g	50 min	11 %
Boil	Oktawia	50 g	5 min	7.1 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Flavor	grapefruit	20 g	Boil	10 min