

## Rajpajaj 2

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- Gravity **14.2 BLG**
- ABV ---
- IBU **57**
- SRM **7.4**
- Style **Rye IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

### Steps

- Temp **35 C**, Time **20 min**
- Temp **64 C**, Time **60 min**
- Temp **75 C**, Time **10 min**

### Mash step by step

- Heat up **18.6 liter(s)** of strike water to **37.5C**
- Add grains
- Keep mash **20 min** at **35C**
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **75C**
- Sparge using **12.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Rye Malt	2.5 kg (40.3%)	63 %	12
Grain	Pale Ale	3.5 kg (56.5%)	80 %	4
Grain	Pszeniczny	0.2 kg (3.2%)	85 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Bravo	15 g	60 min	15.5 %
Boil	Chinook	15 g	15 min	13 %
Boil	Galaxy	15 g	15 min	15 %
Boil	Chinook	15 g	5 min	13 %
Boil	Galaxy	15 g	5 min	15 %
Boil	Chinook	15 g	0 min	13 %
Boil	Galaxy	15 g	0 min	15 %
Dry Hop	Galaxy	25 g	2 day(s)	15 %
Dry Hop	Chinook	25 g	2 day(s)	13 %

### Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
M44	Ale	Dry	11 g	---