

# Rey AIPA

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- Gravity **16.1 BLG**
- ABV ---
- IBU **53**
- SRM **9.1**
- Style **Rye IPA**

## Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.9 liter(s)**

## Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **23.4 liter(s)**
- Total mash volume **30.1 liter(s)**

## Steps

- Temp **48 C**, Time **20 min**
- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **23.4 liter(s)** of strike water to **52C**
- Add grains
- Keep mash **20 min** at **48C**
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **16.2 liter(s)** of **76C** water or to achieve **32.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	4.7 kg (70.1%)	85 %	7
Grain	Żytni	1.5 kg (22.4%)	85 %	8
Grain	Strzegom Bursztynowy	0.3 kg (4.5%)	70 %	49
Grain	Strzegom Karmel 150	0.1 kg (1.5%)	75 %	150
Grain	zakwaszający	0.1 kg (1.5%)	70 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Zeus	30 g	60 min	15.5 %
Boil	Mosaic	20 g	20 min	10 %
Boil	Mosaic	20 g	10 min	10 %
Boil	Mosaic	30 g	0 min	10 %
Dry Hop	Mosaic	60 g	4 day(s)	10 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
us-05	Ale	Dry	11 g	---

### **Extras**

<b>Type</b>	<b>Name</b>	<b>Amount</b>	<b>Use for</b>	<b>Time</b>
Other	łuska ryżowa	50 g	Mash	0 min