

Rye AIPA

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **28**
- SRM **6.9**
- Style **Rye IPA**

Batch size

- Expected quantity of finished beer **2500 liter(s)**
- Trub loss **5 %**
- Size with trub loss **2750 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **3300 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **2055 liter(s)**
- Total mash volume **2740 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Pilzneński | 535 kg (78.1%) | 81 % | 4 |
| Grain | Żytni | 107 kg (15.6%) | 85 % | 8 |
| Grain | Strzegom Bursztynowy | 32 kg (4.7%) | 70 % | 49 |
| Grain | Strzegom Karmel 300 | 11 kg (1.6%) | 70 % | 299 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|------------------------|--------|----------|------------|
| Boil | lunga | 1080 g | 60 min | 11 % |
| Boil | Challenger | 540 g | 15 min | 8.5 % |
| Boil | Amarillo | 540 g | 25 min | 8.9 % |
| Boil | Citra | 540 g | 5 min | 13.5 % |
| Boil | Simcoe | 540 g | 10 min | 13.1 % |
| Boil | Columbus/Tomahawk/Zeus | 810 g | 30 min | 15.7 % |
| Boil | Centennial | 540 g | 20 min | 8.5 % |
| Whirlpool | Columbus/Tomahawk/Zeus | 810 g | 60 min | 15.7 % |
| Whirlpool | Simcoe | 810 g | 60 min | 13.1 % |
| Whirlpool | Citra | 810 g | 60 min | 13.5 % |
| Whirlpool | Amarillo | 810 g | 60 min | 8.9 % |
| Whirlpool | Centennial | 810 g | 60 min | 8.5 % |
| Whirlpool | Challenger | 810 g | 60 min | 8.5 % |
| Dry Hop | Columbus/Tomahawk/Zeus | 1190 g | 7 day(s) | 15.7 % |
| Dry Hop | Citra | 1350 g | 7 day(s) | 13.5 % |
| Dry Hop | Amarillo | 1350 g | 7 day(s) | 8.9 % |
| Dry Hop | Simcoe | 1620 g | 7 day(s) | 13.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 1500 g | Fermentis |