

## Rye AIPA v2

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **79**
- SRM **5.1**
- Style **Rye IPA**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **4 %**
- Size with trub loss **13 liter(s)**
- Boil time **70 min**
- Evaporation rate **15 %/h**
- Boil size **15.6 liter(s)**

### Mash information

- Mash efficiency **79 %**
- Liquor-to-grist ratio **3.4 liter(s) / kg**
- Mash size **11.2 liter(s)**
- Total mash volume **14.5 liter(s)**

### Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **40 min**
- Temp **76 C**, Time **10 min**

### Mash step by step

- Heat up **11.2 liter(s)** of strike water to **70.5C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **7.7 liter(s)** of **76C** water or to achieve **15.6 liter(s)** of wort

### Fermentables

| Type  | Name              | Amount         | Yield | EBC |
|-------|-------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale | 2.8 kg (84.8%) | 79 %  | 6   |
| Grain | Żytmi             | 0.5 kg (15.2%) | 85 %  | 8   |

### Hops

| Use for             | Name      | Amount | Time     | Alpha acid |
|---------------------|-----------|--------|----------|------------|
| Boil                | Warrior   | 20 g   | 60 min   | 15.5 %     |
| Boil                | Pekko     | 10 g   | 15 min   | 16.8 %     |
| Boil                | El Dorado | 10 g   | 15 min   | 13.2 %     |
| Aroma (end of boil) | Pekko     | 10 g   | 0 min    | 16.8 %     |
| Aroma (end of boil) | El Dorado | 10 g   | 0 min    | 13.2 %     |
| Dry Hop             | Pekko     | 30 g   | 3 day(s) | 16.8 %     |
| Dry Hop             | El Dorado | 30 g   | 3 day(s) | 13.2 %     |

### Yeasts

| Name         | Type | Form  | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale  | Slant | 60 ml  | Fermentis  |

### Extras

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

| Type        | Name            | Amount | Use for | Time   |
|-------------|-----------------|--------|---------|--------|
| Water Agent | gips piwowarski | 2 g    | Boil    | 60 min |