

Rye AIPA v2

- 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 | Żytni | 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 |