

# Rye AIPA

- Gravity **14.8 BLG**
- ABV ---
- IBU **73**
- SRM **11.3**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

## Steps

- Temp **68 C**, Time **90 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **15.6 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **90 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **17.4 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount         | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale   | 3.6 kg (69.2%) | 79 %  | 6   |
| Grain | Żytni               | 1.2 kg (23.1%) | 85 %  | 8   |
| Grain | Strzegom Karmel 150 | 0.4 kg (7.7%)  | 75 %  | 150 |

## Hops

| Use for | Name        | Amount | Time   | Alpha acid |
|---------|-------------|--------|--------|------------|
| Boil    | Warrior     | 15 g   | 60 min | 14.7 %     |
| Boil    | Mosaic      | 30 g   | 15 min | 12 %       |
| Boil    | Mosaic      | 30 g   | 10 min | 12 %       |
| Boil    | Cascade     | 30 g   | 10 min | 12.5 %     |
| Boil    | Sorachi Ace | 30 g   | 5 min  | 8.9 %      |
| Boil    | Zythos      | 25 g   | 5 min  | 7.7 %      |

## Yeasts

| Name                 | Type | Form | Amount | Laboratory |
|----------------------|------|------|--------|------------|
| Danstar - Nottingham | Ale  | Dry  | 11 g   | Danstar    |