

## RYE IPA

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- Gravity **12.9 BLG**
- ABV ---
- IBU **62**
- SRM **17.9**
- Style **Rye IPA**

### Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **35.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.9 liter(s)**
- Total mash volume **29.4 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4 kg (61.3%)	80 %	4
Grain	Żytni	2 kg (30.6%)	85 %	8
Grain	Strzegom Karmel 300	0.5 kg (7.7%)	70 %	299
Grain	Strzegom Czekoladowy ciemny	0.03 kg (0.5%)	68 %	1200

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	30 g	60 min	15.5 %
Aroma (end of boil)	Centennial	30 g	20 min	10.5 %
Aroma (end of boil)	Centennial	20 g	10 min	10.5 %
Dry Hop	Mosaic	50 g	7 day(s)	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis