

# Rye IPA

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **119**
- SRM **5.6**
- Style **Rye IPA**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.8 liter(s)**
- Total mash volume **25 liter(s)**

## Steps

- Temp **65 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **75 C**, Time **15 min**

## Mash step by step

- Heat up **18.8 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **50 min** at **65C**
- Keep mash **10 min** at **72C**
- Keep mash **15 min** at **75C**
- Sparge using **14 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Bohemian Pilsner Malt	3 kg (48%)	81 %	4
Grain	Weyermann - Rye Malt	3 kg (48%)	85 %	7
Grain	Biscuit Malt	0.25 kg (4%)	79 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Horizon	25 g	60 min	12 %
Boil	Horizon	25 g	50 min	12 %
Boil	Equinox	25 g	40 min	13.1 %
Boil	Equinox	25 g	30 min	13.1 %
Boil	Cascade	25 g	20 min	6 %
Boil	Cascade	25 g	10 min	6 %
Dry Hop	Amarillo	50 g	7 day(s)	9.5 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Fermentis Safbrew BE-256	Ale	Dry	11.5 g	Fermentis