

# Rye IPA

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **68**
- SRM **9**
- Style **Rye IPA**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Mep©Ale	2.8 kg (80%)	79 %	7
Grain	Słód Żytni	0.6 kg (17.1%)	81 %	9
Grain	Słód Karmelowy 300EBC	0.1 kg (2.9%)	70 %	300

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus USA	50 g	20 min	12.5 %
Aroma (end of boil)	Centennial 100g - USA	50 g	1 min	9.5 %
Dry Hop	Centennial 100g - USA	50 g	3 day(s)	9.5 %

## Yeasts

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