

RYE IPA

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **46**
- SRM **4.6**
- Style **Rye IPA**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.1 liter(s)**
- Total mash volume **14.8 liter(s)**

Steps

- Temp **68 C**, Time **60 min**

Mash step by step

- Heat up **11.1 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **9.1 liter(s)** of **76C** water or to achieve **16.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Malt Pilzneński	2.3 kg (62.2%)	80 %	4
Grain	Viking Malt Żytni	1 kg (27%)	75 %	8
Grain	Viking Malt Wiedeński	0.2 kg (5.4%)	79 %	8.5
Grain	Płatki żytnie	0.2 kg (5.4%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Perle	20 g	60 min	8 %
Boil	Mosaic	10 g	60 min	13.2 %
Dry Hop	Mosaic 2018	50 g	3 day(s)	13.2 %
Dry Hop	Zythos 2018	50 g	3 day(s)	9.2 %
Dry Hop	Willamette 2018	15 g	3 day(s)	4.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	200 ml	Safale