

# Rye IPA

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **56**
- SRM **5.8**
- Style **Rye IPA**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **14 %/h**
- Boil size **14.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.52 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **15.4 liter(s)**

## Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **25 min**
- Temp **77 C**, Time **10 min**

## Mash step by step

- Heat up **12 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **25 min** at **72C**
- Keep mash **10 min** at **77C**
- Sparge using **5.7 liter(s)** of **76C** water or to achieve **14.3 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount          | Yield | EBC |
|-------|----------------------------|-----------------|-------|-----|
| Grain | Simpsons - Maris Otter     | 1.4 kg (40.5%)  | 81 %  | 6   |
| Grain | Mep@Ale                    | 1.1 kg (31.8%)  | 80 %  | 7   |
| Grain | Viking Żytni               | 0.7 kg (20.3%)  | 85 %  | 9   |
| Grain | BESTMALZ - Best Wheat Malt | 0.2 kg (5.8%)   | 82 %  | 5   |
| Sugar | Cukier                     | 0.055 kg (1.6%) | 100 % | 1   |

## Hops

| Use for   | Name     | Amount | Time     | Alpha acid |
|-----------|----------|--------|----------|------------|
| Boil      | Chinook  | 10 g   | 60 min   | 13.1 %     |
| Whirlpool | Citra    | 35 g   | 15 min   | 13.7 %     |
| Whirlpool | Amarillo | 35 g   | 15 min   | 8.4 %      |
| Dry Hop   | Citra    | 35 g   | 3 day(s) | 13.7 %     |
| Dry Hop   | Amarillo | 35 g   | 3 day(s) | 8.4 %      |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|         |     |       |        |       |
|---------|-----|-------|--------|-------|
| OYL-501 | Ale | Slant | 123 ml | Omega |
|---------|-----|-------|--------|-------|

### Extras

| Type        | Name | Amount | Use for | Time   |
|-------------|------|--------|---------|--------|
| Water Agent | Gips | 3.8 g  | Mash    | 70 min |

### Notes

- 5 l Oaza + 12,7 l przegotowana kranówka  
Ca - 69,6  
Mg - 13,6  
Na - 76,4  
Cl - 79,6  
SO4 - 162,9  
alk.rez - 43,8  
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