

# Rye IPA

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **130**
- SRM **5.1**
- Style **Rye IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **23.9 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	4 kg (75.5%)	85 %	7
Grain	Briess - Rye Malt	1 kg (18.9%)	80 %	7
Grain	Weyermann - Carapils	0.3 kg (5.7%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Equinox	80 g	60 min	13.1 %
Aroma (end of boil)	Equinox	10 g	10 min	13.1 %
Aroma (end of boil)	Amarillo	30 g	10 min	9.5 %
Dry Hop	Citra	30 g	7 day(s)	12 %

## Yeasts

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