

Rye IPA

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **42**
- SRM **6**
- Style **Rye IPA**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14.5 liter(s)**
- Total mash volume **18.7 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg (48.2%)	81 %	4
Grain	Monachijski	1 kg (24.1%)	80 %	16
Grain	Żytni	1 kg (24.1%)	85 %	8
Grain	Carahell	0.15 kg (3.6%)	77 %	26

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	60 g	15 min	9.5 %

Yeasts

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