

Rye IPA

- Gravity **15.7 BLG**
- ABV ---
- IBU **76**
- SRM **9.4**
- Style **Rye IPA**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25.6 liter(s)**
- Total mash volume **34.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Żytni | 3 kg (35.1%) | 85 % | 8 |
| Grain | Strzegom Pilzneński | 5 kg (58.5%) | 80 % | 4 |
| Grain | Strzegom Karmel 30 | 0.5 kg (5.9%) | 75 % | 30 |
| Grain | Czekoladowy | 0.04 kg (0.5%) | 60 % | 788 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------|--------|----------|------------|
| Boil | Columbus/Tomahawk/Zeus | 50 g | 60 min | 15.5 % |
| Boil | Citra | 10 g | 60 min | 12 % |
| Boil | Amarillo | 10 g | 60 min | 9.5 % |
| Aroma (end of boil) | Citra | 10 g | 10 min | 12 % |
| Aroma (end of boil) | Amarillo | 10 g | 10 min | 9.5 % |
| Dry Hop | Citra | 30 g | 7 day(s) | 12 % |
| Dry Hop | Amarillo | 30 g | 7 day(s) | 9.5 % |