

# rye IPA

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **39**
- SRM **4.8**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **39 liter(s)**
- Trub loss **8 %**
- Size with trub loss **46 liter(s)**
- Boil time **60 min**
- Evaporation rate **11 %/h**
- Boil size **56.7 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27.6 liter(s)**
- Total mash volume **36.8 liter(s)**

## Steps

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

## Mash step by step

- Heat up **27.6 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **38.3 liter(s)** of **76C** water or to achieve **56.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilsner (2 Row) Ger	7 kg (76%)	81 %	4
Grain	Rye Malt	1.5 kg (16.3%)	63 %	10
Grain	Oats, Flaked	0.31 kg (3.4%)	80 %	2
Grain	Caramel/Crystal Malt - 40L	0.4 kg (4.3%)	74 %	79

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	41 g	60 min	13.5 %
Aroma (end of boil)	Simcoe	30 g	15 min	13.2 %
Whirlpool	Simcoe	100 g	0 min	13.2 %
Dry Hop	Simcoe	150 g	4 day(s)	13.2 %
Dry Hop	Simcoe	100 g	2 day(s)	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	22 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
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Fining	protofloc	5 g	Boil	15 min
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