

# Rye IPA

- Gravity **16.4 BLG**
- ABV ---
- IBU **74**
- SRM **12.6**
- 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 **27.2 liter(s)**
- Total mash volume **36.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (55.2%)	79 %	6
Grain	Strzegom Monachijski typ I	1 kg (11%)	79 %	16
Grain	Żytni	2 kg (22.1%)	85 %	8
Grain	Rye, Flaked	0.8 kg (8.8%)	78.3 %	4
Grain	Strzegom Karmel 300	0.25 kg (2.8%)	70 %	299

## 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 %