

# Rye IPA

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **37**
- SRM **5.2**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	2 kg (33.3%)	80 %	4
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	2 kg (33.3%)	80 %	4
Grain	Słód żytni jasny 4-10 EBC Weyermann	2 kg (33.3%)	85 %	10

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra, pink boots, Ekuanot	15 g	60 min	12 %
Boil	Citra, pink boots, Ekuanot	15 g	30 min	12.4 %
Boil	Citra, pink boots, Ekuanot	10 g	10 min	14 %
Dry Hop	Motueka	100 g	5 day(s)	7 %
Dry Hop	CRYO hops® - granulat z lupuliny - Mosaic	25 g	5 day(s)	14 %

## Yeasts

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