

Rye IPA

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **78**
- SRM **6.2**
- Style **Rye IPA**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.5 liter(s)**
- Total mash volume **28.6 liter(s)**

Steps

- Temp **50 C**, Time **30 min**
- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **21.5 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **30 min** at **50C**
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **78C**
- Sparge using **13.4 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--|----------------|-------|-----|
| Grain | Castle Malting Pilzneński 2-rzędowy | 5 kg (69.9%) | 85 % | 3 |
| Grain | Żytni | 2 kg (28%) | 85 % | 8 |
| Grain | Caramel/Crystal Malt - 60L | 0.15 kg (2.1%) | 74 % | 150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|------------|--------|----------|------------|
| Boil | Warrior | 40 g | 60 min | 14.2 % |
| Whirlpool | Chinook | 50 g | 20 min | 13 % |
| Whirlpool | Centennial | 50 g | 20 min | 10.5 % |
| Dry Hop | Ekuanot | 50 g | 3 day(s) | 14 % |
| Dry Hop | Motueka | 100 g | 3 day(s) | 7 % |
| Dry Hop | Simcoe | 100 g | 3 day(s) | 13.2 % |
| Dry Hop | Chinook | 50 g | 3 day(s) | 13 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|--------------------------------|-----|-------|--------|------------|
| WLP007 - Dry English Ale Yeast | Ale | Slant | 200 ml | White Labs |
|--------------------------------|-----|-------|--------|------------|

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-------------------|--------|---------|--------|
| Water Agent | CaCl ₂ | 7 g | Mash | 60 min |
| Water Agent | Lactic Acid | 7 g | Mash | 60 min |
| Fining | Whirlfloc-T | 2.5 g | Boil | 10 min |