

Rye IPA I

- Gravity **15 BLG**
- ABV ---
- IBU **71**
- SRM **8.7**
- Style **Rye IPA**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.8 liter(s)**

Mash information

- Mash efficiency **64.5 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.2 liter(s)**
- Total mash volume **13.6 liter(s)**

Steps

- Temp **67 C**, Time **70 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **10.2 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **70 min** at **67C**
- Keep mash **0 min** at **78C**
- Sparge using **7 liter(s)** of **76C** water or to achieve **13.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Żytni	1.7 kg (50%)	85 %	8
Grain	Weyermann - Pale Ale	1.4 kg (41.2%)	80 %	6
Grain	Weyermann - Carahell	0.3 kg (8.8%)	77 %	26

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	USA Chinook	13 g	60 min	12.8 %
Boil	USA Simcoe	13 g	30 min	13.2 %
Boil	USA Chinook	20 g	5 min	12.8 %
Whirlpool	USA Simcoe	20 g	0 min	13.2 %
Dry Hop	USA Cascade	33 g	5 day(s)	8.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	80 ml	Fermentis

Extras

Type	Name	Amount	Use for	Time
Water Agent	Gips piwowarski	5 g	Mash	60 min
Fining	Mech irlandzki	10 g	Boil	5 min