

# Rye IPA na WKPD 2023

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **49**
- SRM **5.3**
- Style **Rye IPA**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **24.4 liter(s)**

## Steps

- Temp **65 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **18.3 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **30 min** at **65C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **10.6 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Pilsen	2.2 kg (36.1%)	80.5 %	4
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	2 kg (32.8%)	80 %	3
Grain	Viking - Rye Malt	1.5 kg (24.6%)	63 %	10
Grain	płatki żytnie	0.4 kg (6.6%)	80 %	8

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	15 g	60 min	15.2 %
Boil	Columbus/Tomahawk/Zeus	15 g	30 min	15.2 %
Aroma (end of boil)	Columbus/Tomahawk/Zeus	10 g	10 min	15.2 %
Dry Hop	Cascade	100 g	3 day(s)	7.1 %
Dry Hop	Nectaron	50 g	3 day(s)	9.9 %
Dry Hop	Ekuanot BBC	100 g	3 day(s)	17.4 %

## Yeasts

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

## Notes

- Woda RO:kran 2:1  
zacieranie 22.5L - 3ml kwasu mlekowego  
wysładzanie 8.5L - 3ml kwasu mlekowego  
*Aug 11, 2023, 3:56 PM*