

## Rye't now

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- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **52**
- SRM **5.9**
- Style **Rye IPA**

### Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **4 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **24.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.7 liter(s)**
- Total mash volume **23.6 liter(s)**

### Steps

- Temp **64 C**, Time **70 min**
- Temp **79 C**, Time **10 min**

### Mash step by step

- Heat up **17.7 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **70 min** at **64C**
- Keep mash **10 min** at **79C**
- Sparge using **12.4 liter(s)** of **76C** water or to achieve **24.2 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2.5 kg (42.4%)	79 %	6
Grain	Żytni	2 kg (33.9%)	85 %	8
Grain	Strzegom Wiedeński	1 kg (16.9%)	79 %	10
Grain	Rye, Flaked	0.4 kg (6.8%)	78.3 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	25 g	60 min	13.5 %
Aroma (end of boil)	Huell Melon	25 g	10 min	7.5 %
Aroma (end of boil)	Palisade	25 g	7 min	7.5 %
Aroma (end of boil)	Palisade	25 g	3 min	7.5 %
Aroma (end of boil)	Huell Melon	25 g	3 min	7.5 %

### Yeasts

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

### Extras

Type	Name	Amount	Use for	Time
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Fining	Mech irlandzki	5 g	Boil	10 min
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