

# rze ipa I

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **37**
- SRM **14.2**
- Style **Rye IPA**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.7 liter(s)**
- Boil time **120 min**
- Evaporation rate **15 %/h**
- Boil size **29.3 liter(s)**

## Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **29.3 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **22.8 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **13 liter(s)** of **76C** water or to achieve **29.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	4 kg (61.5%)	81 %	5
Grain	Żytni strzegom	1.5 kg (23.1%)	85 %	8
Grain	Karmelowy żytni Strzegom	1 kg (15.4%)	75 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	10 g	60 min	12 %
Aroma (end of boil)	Mosaic	30 g	10 min	12 %
Aroma (end of boil)	Amarillo	30 g	10 min	8.8 %
Aroma (end of boil)	Mosaic	30 g	0 min	12 %
Aroma (end of boil)	Amarillo	30 g	0 min	8.8 %
Dry Hop	Mosaic	10 g	---	12 %
Dry Hop	Amarillo	40 g	---	8.8 %
Dry Hop	Citra	10 g	---	13.5 %