

# W008 Lekko na Życie Rye Session IPA

- Gravity **10 BLG**
- ABV **3.9 %**
- IBU **58.1**
- SRM **17.4**
- Style **Rye IPA**

## Batch size

- Expected quantity of finished beer **14.5 liter(s)**
- Trub loss **0 %**
- Size with trub loss **14.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.63 liter(s)**

## Mash information

- Mash efficiency **68 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.4 liter(s)**
- Total mash volume **11.2 liter(s)**

## Steps

- Temp **48 C**, Time **15 min**
- Temp **67 C**, Time **60 min**
- Temp **79 C**, Time **1 min**

## Mash step by step

- Heat up **8.4 liter(s)** of strike water to **52.7C**
- Add grains
- Keep mash **15 min** at **48C**
- Keep mash **60 min** at **67C**
- Keep mash **1 min** at **79C**
- Sparge using **12 liter(s)** of **76C** water or to achieve **17.63 liter(s)** of wort

## Fermentables

| Type  | Name                     | Amount  | Yield  | EBC |
|-------|--------------------------|---------|--------|-----|
| Grain | Pale Ale (2-row)         | 1.5 kg  | 80 %   | 15  |
| Grain | Żytni                    | 0.75 kg | 80 %   | 23  |
| Grain | Słód Pilzneński          | 0.25 kg | 80 %   | 9   |
| Grain | Oats, Flaked             | 0.2 kg  | 80 %   | 4   |
| Grain | Caramunich I (Weyermann) | 0.1 kg  | 77.9 % | 799 |

## Hops

| Use for | Name                | Amount | Time     | Alpha acid |
|---------|---------------------|--------|----------|------------|
| Boil    | Columbus (Tomahawk) | 5 g    | 60 min   | 12 %       |
| Boil    | Columbus (Tomahawk) | 15 g   | 30 min   | 12 %       |
| Boil    | Amarillo            | 10 g   | 30 min   | 8 %        |
| Boil    | Amarillo            | 10 g   | 15 min   | 8 %        |
| Boil    | Amarillo            | 15 g   | 0 min    | 8 %        |
| Dry Hop | Amarillo            | 15 g   | 3 day(s) | 8 %        |
| Dry Hop | Columbus (Tomahawk) | 10 g   | 3 day(s) | 12 %       |