

## Rye IPA

- Gravity **15.7 BLG**
- ABV ---
- IBU **76**
- SRM **9.4**
- Style **Rye IPA**

### Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25.6 liter(s)**
- Total mash volume **34.2 liter(s)**

### Fermentables

| Type  | Name                | Amount         | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Żytni               | 3 kg (35.1%)   | 85 %  | 8   |
| Grain | Strzegom Pilzneński | 5 kg (58.5%)   | 80 %  | 4   |
| Grain | Strzegom Karmel 30  | 0.5 kg (5.9%)  | 75 %  | 30  |
| Grain | Czekoladowy         | 0.04 kg (0.5%) | 60 %  | 788 |

### Hops

| Use for             | Name                   | Amount | Time     | Alpha acid |
|---------------------|------------------------|--------|----------|------------|
| Boil                | Columbus/Tomahawk/Zeus | 50 g   | 60 min   | 15.5 %     |
| Boil                | Citra                  | 10 g   | 60 min   | 12 %       |
| Boil                | Amarillo               | 10 g   | 60 min   | 9.5 %      |
| Aroma (end of boil) | Citra                  | 10 g   | 10 min   | 12 %       |
| Aroma (end of boil) | Amarillo               | 10 g   | 10 min   | 9.5 %      |
| Dry Hop             | Citra                  | 30 g   | 7 day(s) | 12 %       |
| Dry Hop             | Amarillo               | 30 g   | 7 day(s) | 9.5 %      |