

# 135 Rye IPA

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **43**
- SRM **9.4**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **5 %/h**
- Boil size **27.1 liter(s)**

## Mash information

- Mash efficiency **73 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **22.7 liter(s)**
- Total mash volume **29.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (56.3%)	80 %	5
Grain	Żytni	2 kg (28.2%)	85 %	8
Grain	Strzegom Pszeniczny	0.5 kg (7%)	81 %	6
Grain	Weyermann - Carared	0.3 kg (4.2%)	75 %	45
Grain	Fawcett - Brown	0.3 kg (4.2%)	72 %	180

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	15 g	60 min	13.2 %
Boil	Chinook	15 g	60 min	11.2 %
Boil	Amarillo	20 g	20 min	9.5 %
Boil	Citra	20 g	1 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	11 g	---