

## 4 na 100

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **32**
- SRM **8.5**
- Style **Rye IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

### Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

### Fermentables

| Type  | Name                     | Amount        | Yield | EBC |
|-------|--------------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt     | 3 kg (54.5%)  | 80 %  | 5   |
| Grain | Żytni                    | 1 kg (18.2%)  | 85 %  | 8   |
| Grain | Karmelowy żytni Strzegom | 0.5 kg (9.1%) | 75 %  | 125 |
| Grain | Pszeniczny               | 1 kg (18.2%)  | 85 %  | 4   |

### Hops

| Use for   | Name              | Amount | Time     | Alpha acid |
|-----------|-------------------|--------|----------|------------|
| Boil      | Marynka           | 20 g   | 30 min   | 10 %       |
| Boil      | Citra             | 10 g   | 20 min   | 12 %       |
| Whirlpool | Marynka           | 30 g   | 10 min   | 10 %       |
| Dry Hop   | Citra             | 90 g   | 2 day(s) | 12 %       |
| Dry Hop   | Sybilla           | 50 g   | 2 day(s) | 3.5 %      |
| Dry Hop   | Lublin (Lubelski) | 50 g   | 2 day(s) | 4 %        |

### Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-05 | Ale  | Dry  | 12 g   | Safale     |