

## #49 Rye Pacifica

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **34**
- SRM **13.5**
- Style **Rye IPA**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **0 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.4 liter(s)**

### Mash information

- Mash efficiency **81 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.3 liter(s)**
- Total mash volume **19 liter(s)**

### Steps

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

### Mash step by step

- Heat up **14.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **15.9 liter(s)** of **76C** water or to achieve **25.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Malteurop - Pale Ale	1.5 kg (31.6%)	80 %	7
Grain	Malteurop - pilzneński	0.5 kg (10.5%)	80 %	4
Grain	Viking Malt - żytni	2 kg (42.1%)	81 %	5
Grain	Weyermann - Melanoiden Malt	0.5 kg (10.5%)	81 %	71
Grain	Słodownia Strzegom - czekoladowy 400	0.25 kg (5.3%)	70 %	473

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	60 min	13.5 %
Dry Hop	Pacifica	50 g	0 day(s)	3.1 %
Boil	Motueka	50 g	5 min	4.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
OYL-057 HotHead® Ale	Ale	Liquid	50 ml	---