

## #51 MaoRye v2

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **60**
- SRM **5.9**
- Style **Rye IPA**

### Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (42.9%)	80 %	5
Grain	Rye Malt	2 kg (28.6%)	63 %	10
Grain	Viking Pilsner malt	1 kg (14.3%)	82 %	4
Grain	Monachijski	1 kg (14.3%)	80 %	16

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	50 g	60 min	11 %
Boil	Rakau (NZ)	35 g	15 min	9.5 %
Boil	Motueka	25 g	3 min	7 %
Dry Hop	Nelson Sauvignon	25 g	3 day(s)	11 %
Dry Hop	WAI-ITI	25 g	3 day(s)	4.1 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Liquid	200 ml	Fermentum Mobile