

# American Rye IPA

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- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **46**
- SRM **6**
- Style **Rye IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **2 %**
- Size with trub loss **26 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.1 liter(s) / kg**
- Mash size **23.9 liter(s)**
- Total mash volume **31.6 liter(s)**

## Steps

- Temp **66 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **2 min**

## Mash step by step

- Heat up **23.9 liter(s)** of strike water to **73.4C**
- Add grains
- Keep mash **40 min** at **66C**
- Keep mash **20 min** at **72C**
- Keep mash **2 min** at **78C**
- Sparge using **15.2 liter(s)** of **76C** water or to achieve **31.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (64.9%)	80 %	4
Grain	Żytni	2 kg (26%)	85 %	8
Grain	Abbey Malt Weyermann	0.2 kg (2.6%)	75 %	45
Grain	Carahell	0.5 kg (6.5%)	77 %	26

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	40 min	13.5 %
Boil	Citra	25 g	30 min	12 %
Boil	Cascade	25 g	30 min	6 %
Aroma (end of boil)	Cascade	25 g	0 min	6 %
Aroma (end of boil)	Citra	25 g	0 min	12 %
Aroma (end of boil)	Simcoe	30 g	0 min	13.2 %
Dry Hop	Citra	30 g	5 day(s)	12 %
Dry Hop	Equinox	20 g	5 day(s)	13.1 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Safale US-05	Ale	Dry	11.5 g	Fermentis

### **Extras**

<b>Type</b>	<b>Name</b>	<b>Amount</b>	<b>Use for</b>	<b>Time</b>
Fining	mech irlandzki	5 g	Boil	15 min