

# Belgian Duble Rye Red IPA

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- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **66**
- SRM **11.5**
- Style **Belgian IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **26.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **40 C**, Time **20 min**
- Temp **53 C**, Time **10 min**
- Temp **66 C**, Time **60 min**
- Temp **73 C**, Time **30 min**
- Temp **78 C**, Time **15 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **43.3C**
- Add grains
- Keep mash **20 min** at **40C**
- Keep mash **10 min** at **53C**
- Keep mash **60 min** at **66C**
- Keep mash **30 min** at **73C**
- Keep mash **15 min** at **78C**
- Sparge using **14.8 liter(s)** of **76C** water or to achieve **26.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (46.2%)	82 %	5
Grain	Żytni	1.5 kg (23.1%)	75 %	14
Grain	red ale	1.5 kg (23.1%)	75 %	70
Adjunct	płatki żytnie	0.5 kg (7.7%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	15 g	55 min	9.5 %
Boil	Cascade	30 g	55 min	6 %
Boil	Amarillo	20 g	25 min	9.5 %
Aroma (end of boil)	Citra	20 g	25 min	12 %
Boil	Amarillo	20 g	5 min	9.5 %
Aroma (end of boil)	Citra	20 g	5 min	12 %
Whirlpool	Amarillo	20 g	1 min	9.5 %
Whirlpool	Citra	20 g	1 min	12 %

Dry Hop	Amarillo	10 g	2 day(s)	9.5 %
Dry Hop	Cascade	20 g	2 day(s)	6 %
Dry Hop	Citra	20 g	2 day(s)	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis Safbrew BE-256	Ale	Dry	11.5 g	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Fining	mech ir.	5 g	Boil	15 min