

Blacy Rye IPA

- Gravity **16.1 BLG**
- ABV ---
- IBU **62**
- SRM **40.5**
- Style **Black IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Steps

- Temp **55 C**, Time **10 min**
- Temp **64 C**, Time **50 min**
- Temp **70 C**, Time **30 min**
- Temp **77 C**, Time **10 min**

Mash step by step

- Heat up **19.5 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **50 min** at **64C**
- Keep mash **30 min** at **70C**
- Keep mash **10 min** at **77C**
- Sparge using **14.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|---------------|-------|------|
| Grain | Strzegom Pilzneński | 3 kg (46.2%) | 80 % | 4 |
| Grain | monachi | 1 kg (15.4%) | 80 % | 20 |
| Grain | Żytni | 1 kg (15.4%) | 85 % | 8 |
| Grain | Pszeniczny | 1 kg (15.4%) | 85 % | 4 |
| Grain | Carafa III | 0.5 kg (7.7%) | 70 % | 1034 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|----------|------------|
| Boil | Magnum | 10 g | 60 min | 13.5 % |
| Boil | lunga | 35 g | 60 min | 11 % |
| Boil | Centennial | 25 g | 15 min | 10.5 % |
| Dry Hop | Centennial | 25 g | 5 day(s) | 10.5 % |
| Boil | Mosaic | 25 g | 0 min | 10 % |
| Dry Hop | Mosaic | 25 g | 5 day(s) | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|-------------|-------------|---------------|-------------------|
| us-05 | Ale | Dry | 11 g | --- |