

# Blacy Rye IPA

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- 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

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
us-05	Ale	Dry	11 g	---