

Lemongrass RYE IPA

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **60**
- SRM **5.3**
- Style **Rye IPA**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **8 %**
- Size with trub loss **17.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **23.5 liter(s)**

Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.5 liter(s)**
- Total mash volume **19.3 liter(s)**

Steps

- Temp **66 C**, Time **70 min**

Mash step by step

- Heat up **14.5 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **70 min** at **66C**
- Sparge using **13.8 liter(s)** of **76C** water or to achieve **23.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|--------|-----|
| Grain | Viking Pale Ale malt | 3 kg (62.2%) | 80 % | 6 |
| Grain | Pszeniczny | 1 kg (20.7%) | 85 % | 4 |
| Grain | Rye, Flaked | 0.6 kg (12.4%) | 78.3 % | 4 |
| Grain | Karmelowy Czerwony | 0.14 kg (2.9%) | 75 % | 55 |
| Grain | Strzegom Karmel 30 | 0.08 kg (1.7%) | 75 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil | Summit | 20 g | 60 min | 17 % |
| Boil | Citra | 10 g | 30 min | 14.2 % |
| Boil | Citra | 5 g | 10 min | 14.2 % |
| Boil | Chinook | 5 g | 10 min | 12.8 % |
| Boil | citra | 5 g | 5 min | 14.2 % |
| Boil | Chinook | 5 g | 5 min | 12.8 % |
| Boil | Cascade | 5 g | 2 min | 5.8 % |
| Aroma (end of boil) | Cascade | 5 g | 1 min | 6 % |
| Dry Hop | Cascade | 8 g | 4 day(s) | 5.8 % |
| Dry Hop | Citra | 8 g | 4 day(s) | 14.2 % |
| Dry Hop | Chinook | 8 g | 2 day(s) | 12.8 % |

| | | | | |
|---------|---------|-----|----------|-------|
| Dry Hop | Cascade | 8 g | 2 day(s) | 5.8 % |
|---------|---------|-----|----------|-------|

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|----------------|
| Safale US-05 | Ale | Slant | 50 ml | pierwszy zbiór |

Extras

| Type | Name | Amount | Use for | Time |
|--------|---------------------------|--------|---------|--------|
| Spice | trawa cytrynowa - suszona | 10 g | Boil | 5 min |
| Fining | mech irlandzki | 5 g | Boil | 10 min |

Notes

- trawę namoczyć wcześniej w małej ilości wody
Mar 3, 2018, 5:50 PM
- Do filtracji dodać łuski ryżowej, duże problemy z filtracją, podczas pierwsze warki.
Mar 5, 2018, 11:44 PM