

# Niskoalko Rye IPA

- Gravity **8.8 BLG**
- ABV **3.4 %**
- IBU **50**
- SRM **4.1**
- Style **Rye IPA**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.8 liter(s)**
- Total mash volume **10.4 liter(s)**

## Steps

- Temp **50 C**, Time **10 min**
- Temp **72 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **7.8 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **10 min** at **50C**
- Keep mash **60 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **13.8 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Żytni	0.5 kg (19.2%)	85 %	8
Grain	Viking Pale Ale malt	2 kg (76.9%)	80 %	5
Grain	Weyermann - Caraamber	0.1 kg (3.8%)	75 %	65

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	20 g	60 min	10 %
Boil	Puławski	20 g	15 min	7 %
Boil	Puławski	20 g	5 min	7 %
Dry Hop	Puławski	60 g	3 day(s)	7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Slant	50 ml	---

## Notes

- W zacieraniu na 50 stopni idzie samo żyto. 100g łuski ryżowej do filtracji.  
*Dec 18, 2021, 11:40 AM*