

# NO.1 RyeIPA

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **73**
- SRM **15**
- Style **Rye IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.1 liter(s)**
- Total mash volume **25.4 liter(s)**

## Steps

- Temp **66.5 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **19.1 liter(s)** of strike water to **74.2C**
- Add grains
- Keep mash **60 min** at **66.5C**
- Keep mash **1 min** at **78C**
- Sparge using **13.7 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Colorado Pale Base	5 kg (78.7%)	80 %	6
Grain	Żytni	1 kg (15.7%)	85 %	8
Grain	Słód Caramunich Typ II Weyermann	0.2 kg (3.1%)	73 %	120
Grain	Jęczmień palony	0.15 kg (2.4%)	10 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	35 g	60 min	12.5 %
Boil	Eureka!	20 g	15 min	18 %
Boil	Zythos	20 g	10 min	15.7 %
Whirlpool	Columbus/Tomahawk/Zeus	15 g	0 min	12.5 %
Whirlpool	Eureka!	30 g	0 min	18 %
Dry Hop	Zythos	30 g	4 day(s)	15.7 %
Dry Hop	Eureka!	50 g	4 day(s)	18 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis US-05	Ale	Dry	11.5 g	Safale