

# Raj dla podniebienia

- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **68**
- SRM **4.8**
- Style **Rye IPA**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **24.8 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**

## Mash step by step

- Heat up **19.3 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **7.6 liter(s)** of **76C** water or to achieve **21.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	3.5 kg (63.6%)	81 %	4
Grain	Żytni	1 kg (18.2%)	85 %	8
Grain	Pszeniczny	0.5 kg (9.1%)	85 %	4
Grain	Barley, Flaked	0.5 kg (9.1%)	70 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	20 g	60 min	12 %
Boil	Simcoe	20 g	45 min	13.2 %
Boil	Simcoe	10 g	30 min	13.2 %
Boil	Amarillo	30 g	1 min	9.5 %
Boil	Mosaic	30 g	1 min	10 %
Boil	Simcoe	30 g	1 min	13.2 %
Dry Hop	Amarillo	25 g	2 day(s)	9.5 %
Dry Hop	Mosaic	25 g	2 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - American Ale II	Ale	Slant	150 ml	Wyeast Labs