

# Rey AIPA

---

- Gravity **16.1 BLG**
- ABV ---
- IBU **53**
- SRM **9.1**
- Style **Rye IPA**

## Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.9 liter(s)**

## Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **23.4 liter(s)**
- Total mash volume **30.1 liter(s)**

## Steps

- Temp **48 C**, Time **20 min**
- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **23.4 liter(s)** of strike water to **52C**
- Add grains
- Keep mash **20 min** at **48C**
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **16.2 liter(s)** of **76C** water or to achieve **32.9 liter(s)** of wort

## Fermentables

| Type  | Name                      | Amount         | Yield | EBC |
|-------|---------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 4.7 kg (70.1%) | 85 %  | 7   |
| Grain | Żytni                     | 1.5 kg (22.4%) | 85 %  | 8   |
| Grain | Strzegom Bursztynowy      | 0.3 kg (4.5%)  | 70 %  | 49  |
| Grain | Strzegom Karmel 150       | 0.1 kg (1.5%)  | 75 %  | 150 |
| Grain | zakwaszający              | 0.1 kg (1.5%)  | 70 %  | 6   |

## Hops

| Use for | Name   | Amount | Time     | Alpha acid |
|---------|--------|--------|----------|------------|
| Boil    | Zeus   | 30 g   | 60 min   | 15.5 %     |
| Boil    | Mosaic | 20 g   | 20 min   | 10 %       |
| Boil    | Mosaic | 20 g   | 10 min   | 10 %       |
| Boil    | Mosaic | 30 g   | 0 min    | 10 %       |
| Dry Hop | Mosaic | 60 g   | 4 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          | ---               |

### **Extras**

| <b>Type</b> | <b>Name</b>  | <b>Amount</b> | <b>Use for</b> | <b>Time</b> |
|-------------|--------------|---------------|----------------|-------------|
| Other       | łuska ryżowa | 50 g          | Mash           | 0 min       |