

# Rye APA

- Gravity **14.5 BLG**
- ABV ---
- IBU **32**
- SRM **8.4**
- Style **Rye IPA**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **0 %**
- Size with trub loss **30 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.1 liter(s)**
- Total mash volume **30.8 liter(s)**

## Steps

- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **23.1 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **17.6 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	7 kg (90.9%)	79 %	6
Grain	Rye, Flaked	0.5 kg (6.5%)	78.3 %	4
Grain	Strzegom Karmel 150	0.2 kg (2.6%)	75 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	15 g	30 min	13 %
Boil	Simcoe	15 g	15 min	13 %
Boil	Citra	15 g	15 min	12 %
Boil	Simcoe	15 g	5 min	13 %
Boil	Citra	15 g	5 min	12 %
Boil	Citra	20 g	0 min	12 %
Boil	Simcoe	20 g	0 min	13 %
Whirlpool	Simcoe	15 g	30 min	13 %
Whirlpool	Citra	25 g	30 min	12 %
Dry Hop	Simcoe	20 g	4 day(s)	13 %

Dry Hop	Citra	25 g	4 day(s)	12 %
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## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis