

# Rye IPA #1

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **75**
- SRM **3.4**
- Style **Rye IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Carapils® Weyermann®	1.5 kg (28.3%)	--- %	4
Grain	Słód Barke® Pilsner Malt Weyermann®	3 kg (56.6%)	--- %	4
Adjunct	Płatki Ryżowe	0.8 kg (15.1%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	30 g	60 min	12.5 %
Boil	Pacific Jade	15 g	30 min	12.5 %
Boil	Dr. Rudi	15 g	30 min	11.9 %
Boil	Green Bullet	15 g	10 min	11.8 %

## Yeasts

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