

# Rye IPA

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **53**
- SRM **5.5**
- Style **Rye IPA**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.8 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **13.1 liter(s)**
- Total mash volume **16.9 liter(s)**

## Steps

- Temp **44 C**, Time **20 min**
- Temp **63 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **13.1 liter(s)** of strike water to **47.4C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **60 min** at **63C**
- Keep mash **1 min** at **76C**
- Sparge using **6.5 liter(s)** of **76C** water or to achieve **15.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Żytni	1 kg (26.7%)	85 %	8
Grain	Viking Pale Ale malt	1.5 kg (40%)	80 %	5
Grain	Strzegom Monachijski typ I	0.5 kg (13.3%)	79 %	16
Grain	Oats, Flaked	0.5 kg (13.3%)	80 %	2
Grain	Pszeniczny	0.25 kg (6.7%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Chinook	25 g	60 min	13 %
Whirlpool	Chinook	25 g	0 min	13 %
Whirlpool	Cascade	25 g	0 min	6 %
Whirlpool	Bravo	25 g	0 min	15.5 %
Dry Hop	Cascade	25 g	2 day(s)	6 %
Dry Hop	Bravo	25 g	2 day(s)	15.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Safale US-05	Ale	Slant	100 ml	Fermentis
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