

Rye IPA 15blg

- Gravity **16 BLG**
- ABV ---
- IBU **65**
- SRM **7.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **15 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **34.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **26.4 liter(s)**
- Total mash volume **33 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **77 C**, Time **5 min**

Mash step by step

- Heat up **26.4 liter(s)** of strike water to **72.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **77C**
- Sparge using **14.5 liter(s)** of **76C** water or to achieve **34.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 4.5 kg (68.2%) | 80 % | 4 |
| Grain | Żytni | 1.5 kg (22.7%) | 85 % | 8 |
| Grain | Strzegom Karmel 30 | 0.6 kg (9.1%) | 75 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|----------|------------|
| Boil | Marynka | 45 g | 60 min | 10 % |
| Boil | Citra | 25 g | 15 min | 12 % |
| Boil | Cascade | 30 g | 15 min | 6 % |
| Boil | Citra | 25 g | 5 min | 12 % |
| Dry Hop | Citra | 50 g | 4 day(s) | 12 % |
| Dry Hop | Amarillo | 30 g | 4 day(s) | 9.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|--------|--------|------------------|
| FM52 Amerykański Sen | Ale | Liquid | 30 ml | Fermentum Mobile |