

# Rye IPA 16°Blg

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- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **40**
- SRM **5.9**
- Style **Rye IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **25.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.5 kg (71.4%)	80 %	5
Grain	Žytni	1.3 kg (20.6%)	85 %	8
Grain	Karmelowy Jasny 30EBC	0.5 kg (7.9%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	30 g	60 min	12 %
Boil	Cascade	20 g	20 min	6 %
Aroma (end of boil)	Cascade	30 g	0 min	6 %
Dry Hop	Citra	50 g	3 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	200 ml	Fermentis