

# Rye IPA

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **48**
- SRM **7.3**
- Style **Rye IPA**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **21.9 liter(s)**

## Mash information

- Mash efficiency **68 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **25.6 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **19.2 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **9.1 liter(s)** of **76C** water or to achieve **21.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4.5 kg (70.3%)	79 %	6
Grain	Żytni	1.3 kg (20.3%)	85 %	8
Grain	Karmelowy Jasny 30EBC	0.5 kg (7.8%)	75 %	30
Grain	Weyermann - Melanoiden Malt	0.1 kg (1.6%)	81 %	53

## 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	2 min	6 %
Dry Hop	Citra	50 g	7 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	12.5 g	Fermentis