

# Rye IPA

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **40**
- SRM **5.8**
- Style **Rye IPA**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **70 min**
- Evaporation rate **20 %/h**
- Boil size **21.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.5 liter(s)**
- Total mash volume **16.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	3 kg (72.3%)	80 %	7
Grain	Žytni	1 kg (24.1%)	85 %	8
Grain	Carabelge	0.15 kg (3.6%)	80 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	10 g	60 min	9.5 %
Boil	Amarillo	20 g	20 min	9.5 %
Boil	Citra	20 g	10 min	12 %
Boil	Cascade	20 g	1 min	6 %