

# Rye IPA

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **58**
- SRM **5.1**
- Style **Rye IPA**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **75 min**
- Evaporation rate **12 %/h**
- Boil size **21.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **5.6 liter(s) / kg**
- Mash size **25.1 liter(s)**
- Total mash volume **29.6 liter(s)**

## Steps

- Temp **62 C**, Time **60 min**
- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **25.1 liter(s)** of strike water to **65.8C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **60 min** at **66C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **1 liter(s)** of **76C** water or to achieve **21.6 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount          | Yield  | EBC |
|-------|----------------------|-----------------|--------|-----|
| Grain | Viking Pale Ale malt | 3.5 kg (73.8%)  | 80 %   | 5   |
| Grain | Strzegom Żytni       | 0.66 kg (13.9%) | 85 %   | 8   |
| Grain | Rye, Flaked          | 0.33 kg (7%)    | 78.3 % | 4   |
| Sugar | Turbinado            | 0.25 kg (5.3%)  | 95.7 % | 20  |

## Hops

| Use for             | Name                   | Amount | Time   | Alpha acid |
|---------------------|------------------------|--------|--------|------------|
| First Wort          | Summit                 | 5 g    | 80 min | 17 %       |
| Boil                | Centennial             | 15 g   | 10 min | 10.5 %     |
| Boil                | Columbus/Tomahawk/Zeus | 15 g   | 10 min | 15.1 %     |
| Boil                | Simcoe                 | 15 g   | 10 min | 13.2 %     |
| Boil                | Amarillo               | 25 g   | 5 min  | 9.5 %      |
| Boil                | Centennial             | 15 g   | 5 min  | 10 %       |
| Boil                | Columbus/Tomahawk/Zeus | 15 g   | 5 min  | 15.1 %     |
| Boil                | Simcoe                 | 15 g   | 5 min  | 13.2 %     |
| Aroma (end of boil) | Amarillo               | 25 g   | 0 min  | 9.5 %      |

|                     |                        |      |          |        |
|---------------------|------------------------|------|----------|--------|
| Aroma (end of boil) | Centennial             | 20 g | 0 min    | 10 %   |
| Aroma (end of boil) | Columbus/Tomahawk/Zeus | 20 g | 0 min    | 15.5 % |
| Aroma (end of boil) | Simcoe                 | 20 g | 0 min    | 13.2 % |
| Dry Hop             | Centennial             | 50 g | 3 day(s) | 10 %   |
| Dry Hop             | Simcoe                 | 50 g | 3 day(s) | 13.2 % |
| Dry Hop             | Amarillo               | 50 g | 3 day(s) | 9.5 %  |

## Yeasts

| Name               | Type | Form | Amount | Laboratory |
|--------------------|------|------|--------|------------|
| Safale US-05       | Ale  | Dry  | 11 g   | Fermentis  |
| Gozdawa West Coast | Ale  | Dry  | 11 g   | Gozdawa    |

## Extras

| Type   | Name      | Amount | Use for | Time   |
|--------|-----------|--------|---------|--------|
| Fining | whirlfloc | 1.65 g | Boil    | 15 min |