

# Rye IPA

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **57**
- SRM **4.8**
- Style **Rye IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **8 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **26 liter(s)**
- Total mash volume **32.5 liter(s)**

## Steps

- Temp **67 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **77 C**, Time **5 min**

## Mash step by step

- Heat up **26 liter(s)** of strike water to **72.9C**
- Add grains
- Keep mash **50 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **77C**
- Sparge using **6.5 liter(s)** of **76C** water or to achieve **26 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5.5 kg (84.6%)	80 %	5
Grain	Rye, Flaked	1 kg (15.4%)	78.3 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	20 g	50 min	15.5 %
Boil	Columbus/Tomahawk/Zeus	10 g	50 min	15.5 %
Boil	El Dorado	20 g	10 min	15 %
Aroma (end of boil)	Citra	20 g	5 min	13 %
Aroma (end of boil)	El Dorado	30 g	0 min	15 %
Dry Hop	Chinook	30 g	3 day(s)	13 %
Dry Hop	El Dorado	50 g	3 day(s)	15 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Liquid	30 ml	FM

## Extras

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Other	Witamina C	4 g	Bottling	---
Other	Glukoza	75 g	Bottling	---