

# Rye IPA

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **78**
- SRM **6.2**
- Style **Rye IPA**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.5 liter(s)**
- Total mash volume **28.6 liter(s)**

## Steps

- Temp **50 C**, Time **30 min**
- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **21.5 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **30 min** at **50C**
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **78C**
- Sparge using **13.4 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Malting Pilzneński 2-rzędowy	5 kg (69.9%)	85 %	3
Grain	Żytni	2 kg (28%)	85 %	8
Grain	Caramel/Crystal Malt - 60L	0.15 kg (2.1%)	74 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	40 g	60 min	14.2 %
Whirlpool	Chinook	50 g	20 min	13 %
Whirlpool	Centennial	50 g	20 min	10.5 %
Dry Hop	Ekuanot	50 g	3 day(s)	14 %
Dry Hop	Motueka	100 g	3 day(s)	7 %
Dry Hop	Simcoe	100 g	3 day(s)	13.2 %
Dry Hop	Chinook	50 g	3 day(s)	13 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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WLP007 - Dry English Ale Yeast	Ale	Slant	200 ml	White Labs
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### Extras

Type	Name	Amount	Use for	Time
Water Agent	CaCl <sub>2</sub>	7 g	Mash	60 min
Water Agent	Lactic Acid	7 g	Mash	60 min
Fining	Whirlfloc-T	2.5 g	Boil	10 min