

## Rye IPA No.2

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **52**
- SRM **8.6**
- Style **Rye IPA**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **28.8 liter(s)**

### Mash information

- Mash efficiency **62 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **24.9 liter(s)**
- Total mash volume **32.5 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**

### Mash step by step

- Heat up **24.9 liter(s)** of strike water to **73C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **11.5 liter(s)** of **76C** water or to achieve **28.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (33.1%)	77 %	5
Grain	Rye Malt	1.25 kg (16.6%)	63 %	10
Grain	Viking Pilsner malt	2.5 kg (33.1%)	77 %	4
Grain	Viking Vienna Malt	0.85 kg (11.3%)	77 %	7
Grain	Strzegom Karmel 150	0.35 kg (4.6%)	75 %	150
Grain	Płatki owsiane	0.1 kg (1.3%)	60 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	40 min	10 %
Boil	Columbus/Tomahawk/Zeus	35 g	20 min	15.5 %
Whirlpool	Chinook	15 g	10 min	13 %
Whirlpool	Citra	15 g	10 min	12 %
Whirlpool	Simcoe	50 g	1 min	13.2 %
Dry Hop	Idaho Gem	50 g	4 day(s)	13.7 %
Dry Hop	Amarillo	50 g	3 day(s)	9.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
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Safale US-05	Ale	Dry	12.1 g	Fermentis
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