

Rye NEPA (oyl-210 + oyl-218)

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **25**
- SRM **4.2**
- Style **Rye IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **19.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **1 min** at **78C**
- Sparge using **20 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Strzegom Pilzneński | 4 kg (61.5%) | 80 % | 4 |
| Grain | Żytni | 2 kg (30.8%) | 85 % | 8 |
| Grain | Castlemalting - Cara Clair | 0.5 kg (7.7%) | 78 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|------------|--------|----------|------------|
| Whirlpool | Vic Secret | 100 g | 10 min | 16.3 % |
| Dry Hop | Vic Secret | 200 g | 4 day(s) | 16.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--|------|--------|--------|------------------|
| Oyl-210 where da funk? + oyl-218 all the brett | Ale | Liquid | 100 ml | Omega Yeast Labs |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|--------------------|--------|---------|-------|
| Water Agent | Pozywa dla drozdzy | 3 g | Boil | 2 min |