

# Rye West Coast IPA

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- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **51**
- SRM **6**
- 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 **60 min**
- Evaporation rate **12 %/h**
- Boil size **20.2 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4.5 liter(s) / kg**
- Mash size **23.2 liter(s)**
- Total mash volume **28.3 liter(s)**

## Steps

- Temp **62 C**, Time **50 min**
- Temp **72 C**, Time **20 min**

## Mash step by step

- Heat up **23.2 liter(s)** of strike water to **66.7C**
- Add grains
- Keep mash **50 min** at **62C**
- Keep mash **20 min** at **72C**
- Sparge using **2.2 liter(s)** of **76C** water or to achieve **20.2 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount         | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt   | 4 kg (77.7%)   | 85 %  | 7   |
| Grain | Weyermann - Rye Malt        | 1 kg (19.4%)   | 85 %  | 7   |
| Grain | Weyermann - Acidulated Malt | 0.15 kg (2.9%) | 80 %  | 6   |

## Hops

| Use for   | Name   | Amount | Time     | Alpha acid |
|-----------|--------|--------|----------|------------|
| Boil      | lunga  | 15 g   | 60 min   | 8.4 %      |
| Boil      | Mosaic | 30 g   | 30 min   | 12.6 %     |
| Whirlpool | Citra  | 30 g   | 0 min    | 12 %       |
| Dry Hop   | Citra  | 30 g   | 4 day(s) | 12 %       |
| Dry Hop   | Mosaic | 30 g   | 4 day(s) | 12.6 %     |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 23 g   | Fermentis  |