

## ryzowe 2

- Gravity **13.3 BLG**
- ABV ---
- IBU **46**
- SRM **6.3**
- Style **Rye IPA**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.4 liter(s)**
- Total mash volume **9.8 liter(s)**

### Steps

- Temp **68 C**, Time **90 min**

### Mash step by step

- Heat up **7.4 liter(s)** of strike water to **75.9C**
- Add grains
- Keep mash **90 min** at **68C**
- Sparge using **7.8 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

### Fermentables

| Type  | Name                       | Amount          | Yield  | EBC |
|-------|----------------------------|-----------------|--------|-----|
| Grain | Rye, Flaked                | 0.25 kg (10.2%) | 78.3 % | 4   |
| Grain | Strzegom Pilzneński        | 1.6 kg (65.3%)  | 80 %   | 4   |
| Grain | Strzegom Monachijski typ I | 0.6 kg (24.5%)  | 79 %   | 16  |

### Hops

| Use for             | Name    | Amount | Time   | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil                | Citra   | 5 g    | 30 min | 13.5 %     |
| Boil                | Cascade | 15 g   | 30 min | 7.7 %      |
| Aroma (end of boil) | Citra   | 10 g   | 5 min  | 13.5 %     |
| Aroma (end of boil) | WAI-ITI | 5 g    | 5 min  | 2.8 %      |
| Aroma (end of boil) | Cascade | 10 g   | 5 min  | 7.7 %      |
| Aroma (end of boil) | Chinook | 5 g    | 5 min  | 13 %       |
| Dry Hop             | Citra   | 20 g   | ---    | 13.5 %     |
| Dry Hop             | Cascade | 23 g   | ---    | 7.7 %      |
| Dry Hop             | WAI-ITI | 10 g   | ---    | 2.8 %      |
| Dry Hop             | Chinook | 10 g   | ---    | 13 %       |

### Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|              |     |     |     |           |
|--------------|-----|-----|-----|-----------|
| Safale US-05 | Ale | Dry | 5 g | Fermentis |
|--------------|-----|-----|-----|-----------|