

## Session Belgian Rye Ipa

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **37**
- SRM **3.4**
- Style **American 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 **25 %/h**
- Boil size **13.8 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **10 liter(s)**
- Total mash volume **12.5 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **30 min**

### Mash step by step

- Heat up **10 liter(s)** of strike water to **72.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **30 min** at **72C**
- Sparge using **6.3 liter(s)** of **76C** water or to achieve **13.8 liter(s)** of wort

### Fermentables

| Type  | Name        | Amount       | Yield  | EBC |
|-------|-------------|--------------|--------|-----|
| Grain | Heidelberg  | 1 kg (40%)   | 80.5 % | 2   |
| Grain | Pszeniczny  | 0.5 kg (20%) | 85 %   | 4   |
| Grain | Rye, Flaked | 1 kg (40%)   | 78.3 % | 4   |

### Hops

| Use for | Name   | Amount | Time   | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil    | Magnum | 15 g   | 60 min | 10.6 %     |