

Session Rye IPA

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **35**
- SRM **5.6**
- Style **Rye IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.3 liter(s)**
- Total mash volume **15 liter(s)**

Steps

- Temp **65 C**, Time **75 min**

Mash step by step

- Heat up **11.3 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **75 min** at **65C**
- Sparge using **17.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|---------------------------|---------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 2 kg (48.2%) | 85 % | 7 |
| Grain | Weyermann - Rye Malt | 1 kg (24.1%) | 85 % | 7 |
| Grain | Weyermann - Pilsner Malt | 0.5 kg (12%) | 81 % | 5 |
| Grain | Caramunich® typ I | 0.25 kg (6%) | 73 % | 80 |
| Adjunct | Platki owsiane | 0.4 kg (9.6%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Boil | Amarillo | 10 g | 60 min | 9.5 % |
| Boil | Cascade | 25 g | 60 min | 6 % |
| Boil | Cascade | 10 g | 30 min | 6 % |
| Boil | Crystal | 10 g | 15 min | 4.5 % |
| Aroma (end of boil) | Amarillo | 10 g | 0 min | 9.5 % |
| Aroma (end of boil) | Cascade | 10 g | 0 min | 6 % |
| Aroma (end of boil) | Sterling | 5 g | 0 min | 4.5 % |
| Dry Hop | Amarillo | 10 g | 4 day(s) | 9.5 % |
| Dry Hop | Cascade | 10 g | 4 day(s) | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US-05 | Ale | Dry | 11.5 g | Fermentis |