

#Sowa 55 - Rye India Pale Ale

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **71**
- SRM **4.7**
- Style **American 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **79 C**, Time **5 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **79C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann słód żytni 3-8	1 kg (16.7%)	80 %	5
Grain	Viking Pale Ale malt	5 kg (83.3%)	80 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nugget	30 g	60 min	13.8 %
Aroma (end of boil)	Citra	30 g	10 min	13.8 %
Aroma (end of boil)	Simcoe	30 g	10 min	13.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05 (3 x 11,5g)	Ale	Dry	11.5 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Fining	whirlfloc	1.25 g	Boil	15 min