

#26 RYE IPA v2

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **67**
- SRM **8.8**
- Style **Rye IPA**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

Steps

- Temp **70 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **78.3C**
- Add grains
- Keep mash **60 min** at **70C**
- Keep mash **5 min** at **78C**
- Sparge using **15 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (67.6%)	75 %	4
Grain	Rye Malt	0.75 kg (10.1%)	70 %	10
Grain	Monachijski	0.75 kg (10.1%)	75 %	16
Grain	Viking Pale Ale malt	0.5 kg (6.8%)	75 %	5
Sugar	Cukier	0.4 kg (5.4%)	100 %	150

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	HBC 472 Experimental	60 g	60 min	9.2 %
Boil	Ellä (AUS)	30 g	15 min	16.3 %
Dry Hop	HBC 472 Experimental	100 g	5 day(s)	9.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-04	Ale	Slant	250 ml	Fermentis

Extras

Type	Name	Amount	Use for	Time
Water Agent	łuska ryżowa	200 g	Mash	0 min