

Rye IPA na KKPD 24

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **59**
- SRM **4.2**
- Style **Rye IPA**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.2 liter(s)**
- Total mash volume **17.6 liter(s)**

Steps

- Temp **67 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **13.2 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **30 min** at **67C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **10.2 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	3.2 kg (72.7%)	82 %	4
Grain	Rye, Flaked	1 kg (22.7%)	78.3 %	4
Grain	BESTMALZ - Bestt Pale Ale	0.2 kg (4.5%)	80.5 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Flex	7 g	60 min	65 %
Dry Hop	Idaho 7	100 g	3 day(s)	13.1 %
Dry Hop	Citra	100 g	3 day(s)	14.2 %

Yeasts

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

Notes

- Woda RO:kran
zacieranie 18L - kwas mlekowy 2.5 ml
wysładzanie 7L - kwas mlekowy 2 ml
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Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.