

## Rye IPA v1

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **30**
- SRM **6.3**
- Style **Rye IPA**

### Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.7 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **16 liter(s)**
- Total mash volume **20.9 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **16 liter(s)** of strike water to **73C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **6.6 liter(s)** of **76C** water or to achieve **17.7 liter(s)** of wort

### Fermentables

| Type  | Name                         | Amount         | Yield | EBC |
|-------|------------------------------|----------------|-------|-----|
| Grain | Briess - Pale Ale Malt       | 3 kg (61.9%)   | 80 %  | 7   |
| Grain | Żytni                        | 1 kg (20.6%)   | 85 %  | 8   |
| Grain | Płatki owsiane               | 0.25 kg (5.2%) | 85 %  | 3   |
| Grain | Płatki orkiszowe             | 0.45 kg (9.3%) | 80 %  | 4   |
| Grain | Simpsons - Golden Naked Oats | 0.15 kg (3.1%) | 73 %  | 20  |

### Hops

| Use for   | Name     | Amount | Time   | Alpha acid |
|-----------|----------|--------|--------|------------|
| Boil      | Simcoe   | 10 g   | 60 min | 13.2 %     |
| Whirlpool | Simcoe   | 10 g   | 10 min | 13.2 %     |
| Whirlpool | Amarillo | 10 g   | 20 min | 9.5 %      |
| Whirlpool | Citra    | 10 g   | 20 min | 12 %       |

### Yeasts

| Name                 | Type | Form | Amount | Laboratory |
|----------------------|------|------|--------|------------|
| Lallemand East Coast | Ale  | Dry  | 11 g   | ---        |