

little rye

- Gravity **5.8 BLG**
- ABV **2.2 %**
- IBU **55**
- SRM **2.9**
- 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 **6.8 liter(s)**
- Total mash volume **9 liter(s)**

Steps

- Temp **69 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **6.8 liter(s)** of strike water to **77.1C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **10 min** at **78C**
- Sparge using **20.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	1 kg (44.4%)	80 %	4
Grain	Żytni	0.75 kg (33.3%)	85 %	8
Grain	Strzegom Monachijski typ I	0.35 kg (15.6%)	79 %	16
Grain	Weyermann - Carapils	0.15 kg (6.7%)	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	10 g	20 min	13.2 %
Whirlpool	Citra	25 g	30 min	12 %
Whirlpool	Amarillo	25 g	30 min	9.5 %
Whirlpool	Hallertau Blanc	25 g	30 min	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - London Ale III	Ale	Slant	100 ml	Wyeast Labs

WLP090 - San Diego Super Yeast	Ale	Slant	100 ml	White Labs
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