

RYE IPA # 2

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **55**
- SRM **4.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **10 %**
- Size with trub loss **27.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **28 liter(s)**
- Total mash volume **36 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **28 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **5 min** at **78C**
- Sparge using **13 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	5.5 kg (68.8%)	80 %	4
Grain	Weyermann - Rye Malt	2 kg (25%)	85 %	7
Grain	Viking Wheat Malt	0.5 kg (6.3%)	83 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	50 g	25 min	15.5 %
Boil	Nelson Sauvín	50 g	5 min	11 %
Boil	Nelson Sauvín	55 g	1 min	11 %
Boil	Mosaic	55 g	1 min	10 %
Boil	Sabro	55 g	1 min	15 %
Dry Hop	Mosaic	45 g	2 day(s)	10 %
Dry Hop	Nelson Sauvín	45 g	2 day(s)	11 %
Dry Hop	Sabro	45 g	2 day(s)	15 %

Yeasts

Name	Type	Form	Amount	Laboratory
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Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Safale US-05	Ale	Slant	125 ml	Fermentis
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Extras

Type	Name	Amount	Use for	Time
Fining	Whirfloc	1 g	Boil	10 min
Water Agent	Gips piwowarski	4 g	Mash	60 min