

## Rye IPA

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **70**
- SRM **5.2**
- Style **Rye IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **14 %/h**
- Boil size **29.6 liter(s)**

### Mash information

- Mash efficiency **66 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

### Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (71.4%)   | 80 %  | 5   |
| Grain | Rye Malt             | 1.5 kg (21.4%) | 63 %  | 10  |
| Grain | Oats, Flaked         | 0.5 kg (7.1%)  | 80 %  | 2   |

### Hops

| Use for             | Name    | Amount | Time   | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil                | Marynka | 50 g   | 60 min | 10 %       |
| Boil                | Citra   | 50 g   | 5 min  | 12 %       |
| Aroma (end of boil) | Citra   | 50 g   | 5 min  | 12 %       |

### Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11 g   | Fermentis  |