Rye Session IPA

- Gravity **12.2 BLG**
- ABV **---**
- IBU **69**
- SRM **8.2**
- Style **Rye IPA**

Batch size

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

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **--- liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

Steps

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

Mash step by step

- Heat up **12 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **-8 liter(s)** of **76C** water

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale	3 kg	80 %	9
Grain	Żytni	0.5 kg	80 %	10
Grain	Karmelowy	0.5 kg	75 %	30

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus	35 g	60 min	17 %
Aroma (end of boil)	Cascade	25 g	0 min	5.5 %
Dry Hop	Cascade	30 g	4 day(s)	5.5 %
Dry Hop	Simcoe	25 g	4 day(s)	10 %

Yeasts

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

Extras

Type	Name	Amount	Use for	Time
Water Agent	Gips piwowarski	10 g	Mash	---

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