PRIPA

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **34**
- SRM **13**
- Style **Rye IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **0 min** at **76C**
- Sparge using **15 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg *(57.1%)*	81 %	4
Grain	Strzegom Wiedeński	1 kg *(14.3%)*	79 %	10
Grain	Żytni	1 kg *(14.3%)*	85 %	8
Grain	Rye, Flaked	0.5 kg *(7.1%)*	78.3 %	4
Grain	Strzegom Karmel 300	0.5 kg *(7.1%)*	70 %	299

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	40 g	30 min	10 %
Boil	Sybilla	15 g	20 min	3.5 %
Boil	Izabella	15 g	20 min	5.1 %
Aroma (end of boil)	Sybilla	15 g	0 min	3.5 %
Aroma (end of boil)	Izabella	15 g	0 min	5.1 %
Dry Hop	Sybilla	20 g	3 day(s)	3.5 %
Dry Hop	Izabella	20 g	3 day(s)	5.1 %

Yeasts

Name	Type	Form	Amount	Laboratory

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

us 05	Ale	Slant	700 ml	---