

## 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®<br>2,5-4,5 EBC<br>Weyermann | 5.5 kg (68.8%) | 80 %  | 4   |
| Grain | Weyermann - Rye<br>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 |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|              |     |       |        |           |
|--------------|-----|-------|--------|-----------|
| Safale US-05 | Ale | Slant | 125 ml | Fermentis |
|--------------|-----|-------|--------|-----------|

### Extras

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