

## rye ipa II

---

- Gravity **18.4 BLG**
- ABV **8 %**
- IBU **49**
- SRM **13.3**
- 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 **15 %/h**
- Boil size **28.8 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **26.3 liter(s)**
- Total mash volume **33.8 liter(s)**

### Steps

- Temp **64 C**, Time **60 min**

### Mash step by step

- Heat up **26.3 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Sparge using **10 liter(s)** of **76C** water or to achieve **28.8 liter(s)** of wort

### Fermentables

| Type  | Name                     | Amount       | Yield | EBC |
|-------|--------------------------|--------------|-------|-----|
| Grain | Żytni strzegom           | 1.5 kg (20%) | 85 %  | 8   |
| Grain | Karmelowy żytni Strzegom | 1 kg (13.3%) | 75 %  | 150 |
| Grain | Pilzneński               | 5 kg (66.7%) | 81 %  | 4   |

### Hops

| Use for             | Name       | Amount | Time   | Alpha acid |
|---------------------|------------|--------|--------|------------|
| Boil                | Mosaic     | 20 g   | 30 min | 12 %       |
| Aroma (end of boil) | Mosaic     | 30 g   | 10 min | 12 %       |
| Aroma (end of boil) | Citra      | 30 g   | 10 min | 13.5 %     |
| Aroma (end of boil) | Centennial | 30 g   | 10 min | 9.7 %      |
| Aroma (end of boil) | Amarillo   | 15 g   | 10 min | 8.8 %      |