

west coast RYE IPA

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **59**
- SRM **5.6**
- Style **Rye IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.7 liter(s)**
- Total mash volume **29.2 liter(s)**

Steps

- Temp **55 C**, Time **5 min**
- Temp **62 C**, Time **30 min**
- Temp **71 C**, Time **30 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **22.7 liter(s)** of strike water to **60C**
- Add grains
- Keep mash **5 min** at **55C**
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **71C**
- Keep mash **5 min** at **76C**
- Sparge using **13.6 liter(s)** of **76C** water or to achieve **29.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (61.6%)	80 %	5
Grain	Żytni	2 kg (30.8%)	85 %	8
Grain	Pszeniczny	0.2 kg (3.1%)	85 %	4
Grain	Weyermann - Carared	0.29 kg (4.5%)	75 %	45

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	20 g	60 min	15.5 %
Boil	Citra	20 g	30 min	14.2 %
Boil	Simcoe	20 g	10 min	13.2 %
Boil	Citra	30 g	5 min	12 %
Boil	Simcoe	30 g	0 min	13.2 %
Dry Hop	Simcoe	50 g	5 day(s)	13.2 %
Dry Hop	Citra	50 g	5 day(s)	14.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M44 US West Coast	Ale	Dry	10 g	---

Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	5 g	Boil	10 min