# Coffe Rye American India Pale Ale

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- Gravity **15.1 BLG**
- ABV **---**
- IBU **65**
- SRM **6.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **10 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **29.1 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.8 liter(s)**
- Total mash volume **25 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **18.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **16.6 liter(s)** of **76C** water or to achieve **29.1 liter(s)** of wort

## Fermentables

| Type | Name | Amount | Yield | EBC |
|---|---|---|---|---|
| Grain | Strzegom Pale Ale | 4.5 kg *(72%)* | 79 % | 6 |
| Grain | Żytni | 1 kg *(16%)* | 85 % | 8 |
| Grain | Strzegom Pilzneński | 0.65 kg *(10.4%)* | 80 % | 4 |
| Grain | Strzegom Karmel 30 | 0.1 kg *(1.6%)* | 75 % | 30 |

## Hops

| Use for | Name | Amount | Time | Alpha acid |
|---|---|---|---|---|
| Boil | Simcoe | 30 g | 60 min | 13 % |
| Boil | Citra | 10 g | 30 min | 12 % |
| Boil | Equinox | 10 g | 30 min | 13.1 % |
| Boil | Citra | 15 g | 10 min | 12 % |
| Boil | Equinox | 15 g | 10 min | 13.1 % |
| Aroma (end of boil) | Amarillo | 20 g | 0 min | 9.5 % |
| Aroma (end of boil) | Citra | 20 g | 0 min | 12 % |
| Aroma (end of boil) | Equinox | 20 g | 0 min | 13.1 % |
| Dry Hop | Equinox | 30 g | 10 day(s) | 13.1 % |
| Dry Hop | Citra | 20 g | 10 day(s) | 12 % |
| Dry Hop | Amarillo | 15 g | 10 day(s) | 9.5 % |

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

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|---|---|---|---|---|
| Dry Hop | Equinox | 30 g | 3 day(s) | 13.1 % |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|---|---|---|---|---|
| Safale US-05 | Ale | Dry | 14 g | Fermentis |

## Extras

| Type | Name | Amount | Use for | Time |
|---|---|---|---|---|
| Fining | Mech | 10 g | Boil | 15 min |
| Other | Płatki ryzowe | 500 g | Mash | 60 min |
| Flavor | awa Arabica Columbia i Brazylia (50/50%) mielona najlepiej świeżo palona 50g | 50 g | Secondary | --- |