

## Podchmielony w zbożu

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- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **63**
- SRM **7.4**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

### Steps

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

### Mash step by step

- Heat up **18.6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **12.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (64.5%)	80 %	5
Grain	Żytni	1.8 kg (29%)	85 %	8
Grain	Caramel/Crystal Malt - 40L	0.4 kg (6.5%)	74 %	79

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	50 g	60 min	12.9 %
Whirlpool	Equanot	40 g	0 min	13.6 %
Dry Hop	Nelson Sauvin	50 g	3 day(s)	11 %
Dry Hop	Zula	50 g	3 day(s)	8.3 %

### Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	12.5 g	Ferments