

POLSKIE ŻYTKO

- Gravity **19.8 BLG**
- ABV **8.7 %**
- IBU **103**
- SRM **5.4**
- Style **Rye IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.4 liter(s) / kg**
- Mash size **22.7 liter(s)**
- Total mash volume **32.1 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt | 7.2 kg (76.2%) | 82 % | 4 |
| Grain | Viking Pale Ale malt | 1 kg (10.6%) | 80 % | 5 |
| Grain | Żytni | 1 kg (10.6%) | 85 % | 8 |
| Grain | Viking Wheat Malt | 0.25 kg (2.6%) | 83 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil | Marynka | 13 g | 60 min | 10 % |
| Boil | Oktawia | 50 g | 60 min | 9.2 % |
| Boil | Sybilla | 50 g | 60 min | 6.5 % |
| Boil | Lublin (Lubelski) | 50 g | 60 min | 4.4 % |
| Aroma (end of boil) | Oktawia | 50 g | 10 min | 9.2 % |
| Aroma (end of boil) | Sybilla | 50 g | 10 min | 6.5 % |
| Aroma (end of boil) | Lublin (Lubelski) | 50 g | 10 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------|------|------|--------|------------|
| SafAle BE-134 | Ale | Dry | 11.5 g | Fermentis |