

# ŽIPA

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- Gravity **15 BLG**
- ABV ---
- IBU **46**
- SRM **8.6**
- Style **Rye IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **28.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.9 liter(s)**
- Total mash volume **23.8 liter(s)**

## Steps

- Temp **64 C**, Time **50 min**
- Temp **72 C**, Time **25 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **17.9 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **50 min** at **64C**
- Keep mash **25 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **16.6 liter(s)** of **76C** water or to achieve **28.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Bohemian Pilsner Malt	4 kg (67.2%)	81 %	4
Grain	Žytni	1 kg (16.8%)	85 %	8
Grain	Weyermann - Carapils	0.25 kg (4.2%)	78 %	4
Grain	Pszeniczny	0.2 kg (3.4%)	85 %	4
Grain	Weyermann - Caraamber	0.5 kg (8.4%)	75 %	65

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	30 g	60 min	15.5 %
Boil	Mosaic	20 g	0 min	10 %
Boil	Cascade	20 g	0 min	6 %
Dry Hop	Mosaic	30 g	4 day(s)	10 %
Dry Hop	Cascade	30 g	4 day(s)	6 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Safale US-05	Ale	Dry	11 g	Fermentis