

ŻIPA

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **61**
- SRM **9**
- Style **Rye IPA**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19 liter(s)**
- Total mash volume **25.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|----------------|--------|-----|
| Grain | Strzegom Wiedeński | 1 kg (15.7%) | 79 % | 10 |
| Grain | Briess - Pilsen Malt | 3 kg (47.2%) | 80.5 % | 2 |
| Grain | Briess - Pale Ale Malt | 1 kg (15.7%) | 80 % | 7 |
| Grain | Żytni | 0.7 kg (11%) | 85 % | 8 |
| Grain | Płatki żytnie | 0.3 kg (4.7%) | 60 % | 3 |
| Grain | Strzegom Karmel 600 | 0.1 kg (1.6%) | 68 % | 601 |
| Grain | Słód owsiany Fawcett | 0.15 kg (2.4%) | 61 % | 5 |
| Grain | Biscuit Malt | 0.1 kg (1.6%) | 79 % | 60 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------------|--------|--------|------------|
| Boil | Pacific Gem | 7 g | 60 min | 15.3 % |
| Boil | Oktawia | 25 g | 30 min | 7.1 % |
| Boil | Nelson Sauvín | 20 g | 30 min | 11 % |
| Boil | Oktawia | 35 g | 10 min | 7.1 % |
| Boil | Nelson Sauvín | 35 g | 10 min | 11 % |