

Żytnia IPA

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **58**
- SRM **4.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **33 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **39.6 liter(s)**

Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **28.5 liter(s)**
- Total mash volume **38 liter(s)**

Steps

- Temp **68 C**, Time **90 min**

Mash step by step

- Heat up **28.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **90 min** at **68C**
- Sparge using **20.6 liter(s)** of **76C** water or to achieve **39.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|-------------|--------|-----|
| Grain | Strzegom Pilzneński | 7 kg (70%) | 80 % | 4 |
| Grain | Żytni | 2 kg (20%) | 85 % | 8 |
| Grain | Płatki owsiane | 0.5 kg (5%) | 60 % | 3 |
| Sugar | Candi Sugar, Clear | 0.5 kg (5%) | 78.3 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------------------|--------|----------|------------|
| Boil | Rody hodowlane 2/20 | 50 g | 60 min | 9.3 % |
| Aroma (end of boil) | Citra | 20 g | 15 min | 12 % |
| Aroma (end of boil) | Centennial | 20 g | 10 min | 10.5 % |
| Whirlpool | Citra | 30 g | 0 min | 12 % |
| Whirlpool | Centennial | 30 g | 0 min | 10.5 % |
| Dry Hop | Sabro | 50 g | 2 day(s) | 15 % |
| Boil | Marynka | 40 g | 60 min | 7.9 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 22 g | Fermentis |

Extras

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

| Type | Name | Amount | Use for | Time |
|-------|--------------|--------|---------|--------|
| Other | łuska ryżowa | 150 g | Mash | 10 min |