

Żytnia IPA

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **29**
- SRM **5.8**
- 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 **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.7 liter(s)**
- Total mash volume **23.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|---------------|-------|-----|
| Grain | Pilsner (2 Row) Ger | 3 kg (50.8%) | 81 % | 4 |
| Grain | Rye Malt | 1 kg (16.9%) | 63 % | 10 |
| Grain | Briess - Munich Malt 10L | 1 kg (16.9%) | 77 % | 20 |
| Grain | Oats, Flaked | 0.5 kg (8.5%) | 80 % | 2 |
| Grain | Wheat, Flaked | 0.4 kg (6.8%) | 77 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------|--------|----------|------------|
| Aroma (end of boil) | Amora preta | 60 g | 10 min | 11.2 % |
| Whirlpool | Motueka | 30 g | 5 min | 7 % |
| Dry Hop | Motueka | 60 g | 3 day(s) | 7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------|------|------|--------|------------|
| US -05 | Ale | Dry | 11 g | --- |