

# Zytnia IPA na galaxy

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **31**
- SRM **3.9**
- Style **Rye IPA**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **20.2 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **21.6 liter(s)**

## Steps

- Temp **65 C**, Time **50 min**
- Temp **72 C**, Time **20 min**

## Mash step by step

- Heat up **16.8 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **50 min** at **65C**
- Keep mash **20 min** at **72C**
- Sparge using **8.2 liter(s)** of **76C** water or to achieve **20.2 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount         | Yield  | EBC |
|-------|-----------------------------|----------------|--------|-----|
| Grain | Briess - Pilsen Malt        | 3.5 kg (72.9%) | 80.5 % | 2   |
| Grain | Weyermann - Rye Malt        | 1 kg (20.8%)   | 85 %   | 7   |
| Grain | Weyermann - Acidulated Malt | 0.3 kg (6.3%)  | 80 %   | 6   |

## Hops

| Use for             | Name   | Amount | Time     | Alpha acid |
|---------------------|--------|--------|----------|------------|
| Boil                | lunga  | 15 g   | 60 min   | 8.4 %      |
| Aroma (end of boil) | Galaxy | 15 g   | 15 min   | 15 %       |
| Boil                | Galaxy | 35 g   | 0 min    | 15 %       |
| Dry Hop             | Galaxy | 50 g   | 4 day(s) | 15 %       |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 23 g   | Fermentis  |