

żytnia

- Gravity **11.4 BLG**
- ABV ---
- IBU **34**
- SRM **9.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **10 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **34.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **21.7 liter(s)**
- Total mash volume **27.2 liter(s)**

Steps

- Temp **70 C**, Time **90 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **21.7 liter(s)** of strike water to **76.3C**
- Add grains
- Keep mash **90 min** at **70C**
- Keep mash **1 min** at **76C**
- Sparge using **18.2 liter(s)** of **76C** water or to achieve **34.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	4 kg (73.7%)	80 %	7
Grain	Briess - Rye Malt	1 kg (18.4%)	80 %	7
Grain	Weyermann Caramunich 3	0.4 kg (7.4%)	76 %	150
Grain	Briess - Chocolate Malt	0.03 kg (0.6%)	60 %	690

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	25 g	60 min	13.5 %
Boil	Simcoe	15 g	1 min	13.3 %
Boil	Amarillo	15 g	1 min	9.3 %
Whirlpool	Simcoe	15 g	30 min	13.3 %
Whirlpool	Amarillo	15 g	30 min	9.3 %
Dry Hop	Simcoe	25 g	7 day(s)	13.3 %
Dry Hop	Amarillo	25 g	7 day(s)	9.3 %