

# ŻytńiAIPA

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **43**
- SRM **4.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.8 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **77 C**, Time **5 min**

## Mash step by step

- Heat up **16.8 liter(s)** of strike water to **73C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **5 min** at **77C**
- Sparge using **15.7 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (41.7%)	80 %	5
Grain	Viking Pilsner malt	1.5 kg (25%)	82 %	4
Grain	Żytńi	1.5 kg (25%)	85 %	8
Grain	Caramel Pale	0.5 kg (8.3%)	77 %	8

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sorachi Ace	25 g	15 min	12.5 %
Boil	Zythos	25 g	15 min	15.7 %
Boil	Sorachi Ace	25 g	10 min	12.5 %
Aroma (end of boil)	Zythos	25 g	0 min	15.7 %
Dry Hop	Zythos	50 g	3 day(s)	15.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Slant	200 ml	---

## Notes

- Nagazowanie 2.0

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