

# Żytnie AIPA TW

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **70**
- SRM **8.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

## Steps

- Temp **68 C**, Time **90 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **15.6 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **90 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.6 kg (69.2%)	80 %	5
Grain	Żytni	1.2 kg (23.1%)	85 %	8
Grain	Strzegom Karmel 150	0.4 kg (7.7%)	75 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	15 g	60 min	15.5 %
Aroma (end of boil)	Mosaic	30 g	15 min	10 %
Aroma (end of boil)	Mosaic	30 g	10 min	10 %
Aroma (end of boil)	Cascade	25 g	10 min	6 %
Aroma (end of boil)	Sorachi Ace	25 g	5 min	10 %
Aroma (end of boil)	Zythos	30 g	5 min	11 %
Dry Hop	Cascade	40 g	6 day(s)	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis