

Żytnie AIPA Twój Browar

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **53**
- SRM **9.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **6 %**
- Size with trub loss **21.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **24.4 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 **67 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **15.6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **45 min** at **67C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **14 liter(s)** of **76C** water or to achieve **24.4 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 | 14.7 % |
| Boil | Mosaic | 30 g | 25 min | 12 % |
| Whirlpool | Cascade | 25 g | 0 min | 7.1 % |
| Whirlpool | Sorachi Ace | 25 g | 0 min | 12.5 % |
| Whirlpool | Zyθος | 30 g | 0 min | 15.7 % |
| Dry Hop | Cascade | 40 g | 3 day(s) | 7.1 % |
| Dry Hop | Mosaic | 30 g | 3 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|--------------------------------------|-----|-----|------|-----------------|
| Mangrove Jack's M44 US West Coast | Ale | Dry | 10 g | Mangrove Jack's |
|--------------------------------------|-----|-----|------|-----------------|