

Żytnia IPA v2

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **58**
- SRM **5.6**
- Style **Rye IPA**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **13 %/h**
- Boil size **14.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.9 liter(s)**
- Total mash volume **15.3 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **11.9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **5.9 liter(s)** of **76C** water or to achieve **14.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.3 kg (67.6%)	80 %	5
Grain	Żytni	0.7 kg (20.6%)	85 %	8
Grain	Strzegom Wiedeński	0.3 kg (8.8%)	79 %	10
Grain	Strzegom Karmel 30	0.1 kg (2.9%)	75 %	30

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	20 g	60 min	16.3 %
Aroma (end of boil)	Mosaic	10 g	0 min	10 %
Aroma (end of boil)	Sabro	10 g	0 min	15 %
Aroma (end of boil)	Nelson Sauvignon	20 g	0 min	11 %
Dry Hop	Mosaic	20 g	3 day(s)	10 %
Dry Hop	Citra	10 g	3 day(s)	12 %
Dry Hop	Nelson Sauvignon	30 g	3 day(s)	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM54 Gorączka kalifornijska	Ale	Liquid	100 ml	Fermentum Mobile