

# Bakcynalia

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **50**
- SRM **5.1**
- Style **Rye IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **26.3 liter(s)**
- Total mash volume **33.8 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **26.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **10.2 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

| Type  | Name       | Amount         | Yield | EBC |
|-------|------------|----------------|-------|-----|
| Grain | Pilzneński | 5 kg (66.7%)   | 81 %  | 4   |
| Grain | Żytni      | 2.5 kg (33.3%) | 85 %  | 8   |

## Hops

| Use for             | Name     | Amount | Time     | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Boil                | Izabella | 15 g   | 15 min   | 5.1 %      |
| Aroma (end of boil) | Izabella | 35 g   | 5 min    | 5.1 %      |
| Aroma (end of boil) | Książęcy | 40 g   | 5 min    | 7 %        |
| Whirlpool           | Izabella | 130 g  | 20 min   | 5.1 %      |
| Whirlpool           | Książęcy | 120 g  | 20 min   | 7 %        |
| Dry Hop             | Izabella | 120 g  | 3 day(s) | 5.1 %      |
| Dry Hop             | Książęcy | 140 g  | 3 day(s) | 7 %        |

## Extras

| Type        | Name | Amount | Use for | Time   |
|-------------|------|--------|---------|--------|
| Water Agent | kwas | 5 g    | Mash    | 75 min |
| Water Agent | sól  | 4 g    | Mash    | 75 min |