

zytnia ipa

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **41**
- SRM **7**
- Style **Rye IPA**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **7.5 liter(s)**
- Total mash volume **11.3 liter(s)**

Steps

- Temp **63 C**, Time **60 min**
- Temp **72 C**, Time **10 min**

Mash step by step

- Heat up **7.5 liter(s)** of strike water to **73.8C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **10 min** at **72C**
- Sparge using **11.5 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	2 kg (53.3%)	80 %	7
Grain	Żytni	1 kg (26.7%)	85 %	8
Grain	Płatki owsiane	0.5 kg (13.3%)	60 %	3
Grain	Karmelowy 50 - Viking Malt	0.25 kg (6.7%)	79 %	50

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	African Queen	10 g	20 min	13.5 %
Aroma (end of boil)	African Queen	20 g	20 min	13.5 %
Dry Hop	African Queen	50 g	4 day(s)	13.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP067 - Coastal Haze	Ale	Slant	200 ml	White Labs