

Żytnia ipa

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **85**
- SRM **4.7**
- Style **Rye IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **2 %**
- Size with trub loss **20.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Steps

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

Mash step by step

- Heat up **16.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **13.9 liter(s)** of **76C** water or to achieve **24.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg (67.8%)	81 %	4
Grain	Żytni	1.5 kg (25.4%)	85 %	8
Adjunct	Płatki żytnie	0.4 kg (6.8%)	--- %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	50 g	40 min	15.5 %
Aroma (end of boil)	Cascade	50 g	20 min	6 %
Po zakończeniu gotowania				
Dry Hop	Citra	50 g	2 day(s)	12 %
Dry Hop	Centennial	5 g	2 day(s)	10.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	500 ml	Fermentis

Extras

Type	Name	Amount	Use for	Time
Other	Łuska ryżowa	100 g	Mash	---

Namoczoną i dodana do filtracji. Do 3l wody dodaj płatki. Podgrzeje do wrzenia. Po 10 min dolej 12l wody i podgrzej.