Żytnia Ipa

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **66**
- SRM **6.1**
- Style **Rye IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **25.2 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.5 kg *(71.4%)*	80 %	5
Grain	Żytni	1.3 kg *(20.6%)*	85 %	8
Grain	Karmelowy Jasny 30EBC	0.5 kg *(7.9%)*	75 %	30

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	30 g	60 min	8.7 %
Boil	Cascade	20 g	60 min	4.5 %
Boil	Simcoe	10 g	60 min	13 %
Boil	Mosaic	10 g	60 min	11.4 %
Whirlpool	Citra	20 g	20 min	8.7 %
Whirlpool	Cascade PL	20 g	20 min	4.5 %
Dry Hop	Citra	30 g	2 day(s)	12 %
Dry Hop	Centennial	20 g	2 day(s)	10.5 %
Dry Hop	Columbus/Tomahawk/Zeus	20 g	2 day(s)	15.5 %

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.