

Żytnik

- Gravity **13.1 BLG**
- ABV ---
- IBU **51**
- SRM **6.1**
- Style **Rye IPA**

Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **10 %**
- Size with trub loss **28.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **35.9 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21.4 liter(s)**
- Total mash volume **27.5 liter(s)**

Steps

- Temp **68 C**, Time **60 min**

Mash step by step

- Heat up **21.4 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **20.6 liter(s)** of **76C** water or to achieve **35.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	1.8 kg (29.5%)	79 %	10
Grain	Strzegom Pilzneński	1.8 kg (29.5%)	80 %	4
Grain	Strzegom Pale Ale	1.8 kg (29.5%)	79 %	6
Grain	Żytni	0.7 kg (11.5%)	85 %	12

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	20 g	40 min	13.5 %
Boil	Mosaic	20 g	30 min	12 %
Boil	Cascade	20 g	20 min	8.1 %
Boil	Lublin (Lubelski)	50 g	10 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-05	Ale	Dry	11.5 g	Safale

Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	5 g	Boil	10 min