

Żytnia ipa

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **84**
- SRM **4.6**
- Style **Rye IPA**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **2 %**
- Size with trub loss **32.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.6 liter(s)**
- Total mash volume **32.8 liter(s)**

Steps

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

Mash step by step

- Heat up **24.6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **22.2 liter(s)** of **76C** water or to achieve **38.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	6 kg (68.2%)	81 %	4
Grain	Żytni	2.2 kg (25%)	85 %	8
Adjunct	Płatki żytnie	0.6 kg (6.8%)	--- %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	75 g	40 min	15.5 %
Aroma (end of boil)	Cascade	75 g	20 min	6 %
Po zakończeniu gotowania				
Dry Hop	Citra	75 g	2 day(s)	12 %
Dry Hop	Centennial	75 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	150 g	Mash	---

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