

# Ipa żytnia

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **68**
- SRM **4.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27.6 liter(s)**
- Total mash volume **36.8 liter(s)**

## Steps

- Temp **66 C**, Time **50 min**
- Temp **72 C**, Time **10 min**

## Mash step by step

- Heat up **27.6 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **50 min** at **66C**
- Keep mash **10 min** at **72C**
- Sparge using **14.6 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński  | 5.2 kg (56.5%) | 80 %  | 4   |
| Grain | Weyermann - Carapils | 2 kg (21.7%)   | 78 %  | 4   |
| Grain | Pszeniczny           | 0.5 kg (5.4%)  | 85 %  | 4   |
| Grain | Płatki pszeniczne    | 0.5 kg (5.4%)  | 60 %  | 3   |
| Grain | Żytni                | 1 kg (10.9%)   | 85 %  | 8   |

## Hops

| Use for | Name    | Amount | Time     | Alpha acid |
|---------|---------|--------|----------|------------|
| Boil    | Chinook | 40 g   | 40 min   | 8.5 %      |
| Boil    | Mosaic  | 40 g   | 40 min   | 11.1 %     |
| Boil    | Cascade | 50 g   | 20 min   | 6.4 %      |
| Dry Hop | Cascade | 60 g   | 2 day(s) | 6.4 %      |
| Dry Hop | Mosaic  | 60 g   | 2 day(s) | 11.1 %     |

## Yeasts

| Name  | Type | Form  | Amount | Laboratory |
|-------|------|-------|--------|------------|
| US 05 | Ale  | Slant | 200 ml | Fermentis  |

## Extras

| Type        | Name            | Amount | Use for | Time   |
|-------------|-----------------|--------|---------|--------|
| Water Agent | Gips piwowarski | 10 g   | Boil    | 60 min |