

Żytnie AIPA

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **56**
- SRM **5.9**
- Style **Rye IPA**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **50 min**
- Evaporation rate **10 %/h**
- Boil size **15 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.9 liter(s)**
- Total mash volume **10.6 liter(s)**

Steps

- Temp **71 C**, Time **0 min**
- Temp **68 C**, Time **50 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **7.9 liter(s)** of strike water to **76.1C**
- Add grains
- Keep mash **50 min** at **68C**
- Keep mash **0 min** at **71C**
- Keep mash **5 min** at **78C**
- Sparge using **9.8 liter(s)** of **76C** water or to achieve **15 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	1 kg (37.7%)	80 %	7
Grain	Żytni	1 kg (37.7%)	85 %	9
Grain	Caramel/Crystal Malt - 10L	0.15 kg (5.7%)	75 %	20
Grain	Briess - Bonlander Munich Malt	0.5 kg (18.9%)	78 %	20

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	10 g	60 min	8.4 %
Boil	Amarillo	15 g	30 min	8.4 %
Boil	Amarillo	20 g	10 min	8.4 %
Boil	Cascade	15 g	10 min	6 %
Aroma (end of boil)	Amarillo	15 g	5 min	8.4 %
Dry Hop	Amarillo	25 g	7 day(s)	8.4 %

Yeasts

Name	Type	Form	Amount	Laboratory
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Safale US-05	Ale	Dry	8.8 g	Fermentis
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