

2#żytnie ipa

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **54**
- SRM **34.4**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **27 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|----------------------------|----------------|-------|-----|
| Liquid Extract | WES ekstrakt słodowy jasny | 3.4 kg (73.9%) | 80 % | 40 |
| Liquid Extract | żytni płynny | 1.2 kg (26.1%) | 80 % | 500 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Boil | Perle | 8 g | 60 min | 7 % |
| Boil | Sybilla | 7 g | 60 min | 3.5 % |
| Boil | Chinook | 30 g | 60 min | 13 % |
| Aroma (end of boil) | Centennial | 10 g | 5 min | 10.5 % |
| Aroma (end of boil) | Simcoe | 15 g | 5 min | 13.2 % |
| Aroma (end of boil) | Equinox | 10 g | 5 min | 13.1 % |
| Aroma (end of boil) | Simcoe | 35 g | 0 min | 13.2 % |
| Aroma (end of boil) | Equinox | 30 g | 0 min | 13.1 % |
| Dry Hop | Simcoe | 30 g | 3 day(s) | 13.2 % |
| Dry Hop | Equinox | 20 g | 3 day(s) | 13.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |