

## 6 zboż

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **29**
- SRM **10.4**
- Style **Rye IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	2 kg (33.3%)	79 %	10
Grain	Pszoniczny	1.5 kg (25%)	85 %	4
Grain	Słód owsiany Fawcett	0.5 kg (8.3%)	61 %	5
Grain	Żytni	0.5 kg (8.3%)	85 %	8
Grain	orkiszowy	0.5 kg (8.3%)	82 %	5
Grain	Gryczany	0.5 kg (8.3%)	65 %	10
Grain	Karmelowy żytni Strzegom	0.5 kg (8.3%)	75 %	150

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	10 g	60 min	10 %
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Boil	Lublin (Lubelski)	10 g	60 min	4 %
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