

Przypale ŻytALE

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **77**
- SRM **27.1**
- Style **Black IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.8 liter(s)**
- Total mash volume **29 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt | 5.5 kg (75.9%) | 80 % | 5 |
| Grain | Żytni | 0.25 kg (3.4%) | 85 % | 8 |
| Grain | Karmelowy Jasny 30EBC | 0.5 kg (6.9%) | 75 % | 30 |
| Grain | Weyermann - Carawheat | 0.5 kg (6.9%) | 77 % | 125 |
| Grain | Weyermann - Dehusked Carafa III | 0.25 kg (3.4%) | 70 % | 1400 |
| Grain | Weyermann - Chocolate Rye | 0.25 kg (3.4%) | 20 % | 650 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|----------|------------|
| Boil | Chinook | 15 g | 60 min | 13 % |
| Boil | Simcoe | 15 g | 60 min | 13.2 % |
| Boil | Chinook | 35 g | 15 min | 13 % |
| Boil | Simcoe | 25 g | 15 min | 13.2 % |
| Boil | Simcoe | 35 g | 5 min | 13.2 % |
| Boil | Cascade | 50 g | 5 min | 6 % |
| Dry Hop | Simcoe | 75 g | 7 day(s) | 13.2 % |
| Dry Hop | Cascade | 100 g | 7 day(s) | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---|------|------|--------|------------|
| Lallemand - LalBrew American East Coast - New England | Ale | Dry | 30 g | Lallemand |

Extras

| Type | Name | Amount | Use for | Time |
|--------|---------------|--------|---------|--------|
| Fining | Mech irlandzi | 5 g | Boil | 10 min |