

zytni

- Gravity **17.7 BLG**
- ABV **7.6 %**
- IBU **66**
- SRM **8.6**
- Style **American 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 **3.5 liter(s) / kg**
- Mash size **23.5 liter(s)**
- Total mash volume **30.2 liter(s)**

Steps

- Temp **68 C**, Time **90 min**

Mash step by step

- Heat up **23.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **90 min** at **68C**
- Sparge using **8.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (72.5%)	81 %	4
Grain	Żytni	1.5 kg (21.7%)	85 %	8
Adjunct	Płatki owsiane	0.2 kg (2.9%)	85 %	3
Grain	Simpsons - Crystal Medium	0.2 kg (2.9%)	74 %	260

Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Nelson Sauvín	50 g	15 min	11.3 %
Boil	Columbus/Tomahawk/Zeus	10 g	60 min	15.5 %
Aroma (end of boil)	Hallertau Blanc	30 g	20 min	8.2 %
Aroma (end of boil)	Nelson Sauvín	50 g	5 min	11.3 %
Aroma (end of boil)	Hallertau Blanc	20 g	5 min	8.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
us 05	Ale	Dry	11 g	---