

# Żytnia IPA

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **51**
- SRM **5.4**
- Style **Rye IPA**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **20.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **21 liter(s)**

## Steps

- Temp **65 C**, Time **70 min**

## Mash step by step

- Heat up **15.8 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **70 min** at **65C**
- Sparge using **10.2 liter(s)** of **76C** water or to achieve **20.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.5 kg (66.7%)	80 %	5
Grain	Żytni	1 kg (19%)	81 %	8
Grain	Golden Ale	0.2 kg (3.8%)	79 %	10
Grain	Weyermann - Carapils	0.35 kg (6.7%)	78 %	4
Grain	Pszeniczny	0.2 kg (3.8%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	10 g	45 min	15.5 %
Boil	Simcoe	15 g	25 min	13.2 %
Boil	Citra	15 g	15 min	10.4 %
Boil	Simcoe	10 g	15 min	13.2 %
Boil	Citra	10 g	0 min	10.4 %
Boil	Cascade	10 g	0 min	6 %
Boil	Galaxy	10 g	0 min	15 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Wyeast - American Ale II	Ale	Liquid	175 ml	Wyeast Labs
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### Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	4 g	Boil	15 min