

# Żytnia Ipa

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- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **66**
- SRM **6.1**
- 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 **18.9 liter(s)**
- Total mash volume **25.2 liter(s)**

## Fermentables

| Type  | Name                  | Amount         | Yield | EBC |
|-------|-----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt  | 4.5 kg (71.4%) | 80 %  | 5   |
| Grain | Żytni                 | 1.3 kg (20.6%) | 85 %  | 8   |
| Grain | Karmelowy Jasny 30EBC | 0.5 kg (7.9%)  | 75 %  | 30  |

## Hops

| Use for   | Name                   | Amount | Time     | Alpha acid |
|-----------|------------------------|--------|----------|------------|
| Boil      | Citra                  | 30 g   | 60 min   | 8.7 %      |
| Boil      | Cascade                | 20 g   | 60 min   | 4.5 %      |
| Boil      | Simcoe                 | 10 g   | 60 min   | 13 %       |
| Boil      | Mosaic                 | 10 g   | 60 min   | 11.4 %     |
| Whirlpool | Citra                  | 20 g   | 20 min   | 8.7 %      |
| Whirlpool | Cascade PL             | 20 g   | 20 min   | 4.5 %      |
| Dry Hop   | Citra                  | 30 g   | 2 day(s) | 12 %       |
| Dry Hop   | Centennial             | 20 g   | 2 day(s) | 10.5 %     |
| Dry Hop   | Columbus/Tomahawk/Zeus | 20 g   | 2 day(s) | 15.5 %     |