

# Żytnia ipa

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- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **42**
- SRM **4.8**
- Style **Rye IPA**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (55.6%)	80 %	5
Grain	Żytni	3 kg (33.3%)	85 %	8
Sugar	cukier	1 kg (11.1%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Falconer's Flight	90 g	10 min	10.5 %
Aroma (end of boil)	HBC 472 Experimental	90 g	10 min	9.3 %