

# Żytnia IPA

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **58**
- SRM **4.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **33 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **39.6 liter(s)**

## Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **28.5 liter(s)**
- Total mash volume **38 liter(s)**

## Steps

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

## Mash step by step

- Heat up **28.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **90 min** at **68C**
- Sparge using **20.6 liter(s)** of **76C** water or to achieve **39.6 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount      | Yield  | EBC |
|-------|---------------------|-------------|--------|-----|
| Grain | Strzegom Pilzneński | 7 kg (70%)  | 80 %   | 4   |
| Grain | Żytni               | 2 kg (20%)  | 85 %   | 8   |
| Grain | Płatki owsiane      | 0.5 kg (5%) | 60 %   | 3   |
| Sugar | Candi Sugar, Clear  | 0.5 kg (5%) | 78.3 % | 2   |

## Hops

| Use for             | Name                | Amount | Time     | Alpha acid |
|---------------------|---------------------|--------|----------|------------|
| Boil                | Rody hodowlane 2/20 | 50 g   | 60 min   | 9.3 %      |
| Aroma (end of boil) | Citra               | 20 g   | 15 min   | 12 %       |
| Aroma (end of boil) | Centennial          | 20 g   | 10 min   | 10.5 %     |
| Whirlpool           | Citra               | 30 g   | 0 min    | 12 %       |
| Whirlpool           | Centennial          | 30 g   | 0 min    | 10.5 %     |
| Dry Hop             | Sabro               | 50 g   | 2 day(s) | 15 %       |
| Boil                | Marynka             | 40 g   | 60 min   | 7.9 %      |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 22 g   | Fermentis  |

## Extras

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

| Type  | Name         | Amount | Use for | Time   |
|-------|--------------|--------|---------|--------|
| Other | łuska ryżowa | 150 g  | Mash    | 10 min |