

Żytnie AIPA

- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **66**
- SRM **13.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **16 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **63 C**, Time **60 min**
- Temp **72 C**, Time **30 min**

Mash step by step

- Heat up **16 liter(s)** of strike water to **73.8C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **30 min** at **72C**
- Sparge using **23.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|--------------|-------|-----|
| Grain | Viking Pale Ale malt | 3 kg (37.5%) | 80 % | 5 |
| Grain | Żytni | 3 kg (37.5%) | 85 % | 8 |
| Grain | Pszeniczny | 1 kg (12.5%) | 85 % | 4 |
| Grain | Strzegom Karmel 150 | 1 kg (12.5%) | 75 % | 150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|--------|------------|
| Boil | Magnum | 50 g | 60 min | 13.5 % |
| Aroma (end of boil) | Equinox | 15 g | 10 min | 13.1 % |
| Aroma (end of boil) | Centennial | 15 g | 10 min | 10.5 % |
| Aroma (end of boil) | Cascade | 15 g | 10 min | 6 % |
| Whirlpool | Equinox | 15 g | --- | 13.1 % |
| Whirlpool | Cascade | 15 g | --- | 6 % |
| Whirlpool | Centennial | 15 g | --- | 10.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| Safale S-04 | Ale | Slant | 150 ml | Safale |