

Żytnie AIPA

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **73**
- SRM **10.3**
- Style **Rye IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **6 %/h**
- Boil size **24.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.1 liter(s) / kg**
- Mash size **20.2 liter(s)**
- Total mash volume **26.7 liter(s)**

Steps

- Temp **62 C**, Time **90 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **20.2 liter(s)** of strike water to **68.8C**
- Add grains
- Keep mash **90 min** at **62C**
- Keep mash **5 min** at **78C**
- Sparge using **10.9 liter(s)** of **76C** water or to achieve **24.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale | 4.5 kg (69.2%) | 79 % | 6 |
| Grain | Żytni | 1.5 kg (23.1%) | 85 % | 8 |
| Grain | Strzegom Karmel 150 | 0.5 kg (7.7%) | 75 % | 150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------|--------|----------|------------|
| Boil | Warrior | 20 g | 60 min | 15.5 % |
| Boil | Mosaic | 30 g | 15 min | 10 % |
| Boil | Mosaic | 20 g | 10 min | 10 % |
| Boil | Cascade | 30 g | 10 min | 6 % |
| Boil | Sorachi Ace | 40 g | 5 min | 10 % |
| Boil | Zythos | 40 g | 5 min | 11 % |
| Dry Hop | Cascade | 50 g | 4 day(s) | 6 % |
| Dry Hop | Mosaic | 25 g | 4 day(s) | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 150 ml | Fermentis |