

# Żytnie AIPA

- Gravity **14.3 BLG**
- ABV ---
- IBU **72**
- SRM **12.1**
- Style **Rye IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

## Steps

- Temp **68 C**, Time **90 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **15.6 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **90 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **14.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Pale Malt (2 Row) UK | 3.6 kg (69.2%) | 78 %  | 6   |
| Grain | Żytni                | 1.2 kg (23.1%) | 85 %  | 8   |
| Grain | Strzegom Karmel 150  | 0.4 kg (7.7%)  | 75 %  | 150 |

## Hops

| Use for | Name        | Amount | Time   | Alpha acid |
|---------|-------------|--------|--------|------------|
| Boil    | Warrior     | 15 g   | 60 min | 15.5 %     |
| Boil    | Mosaic      | 30 g   | 15 min | 10 %       |
| Boil    | Mosaic      | 30 g   | 10 min | 10 %       |
| Boil    | Cascade     | 25 g   | 10 min | 6 %        |
| Boil    | Sorachi Ace | 30 g   | 5 min  | 10 %       |
| Boil    | Zythos      | 30 g   | 5 min  | 11 %       |

## Yeasts

| Name                              | Type | Form | Amount | Laboratory      |
|-----------------------------------|------|------|--------|-----------------|
| Mangrove Jack's M44 US West Coast | Ale  | Dry  | 10 g   | Mangrove Jack's |