

# Żyto? Eureka!

- Gravity **15.7 BLG**
- ABV ---
- IBU **69**
- SRM **7.1**
- Style **Rye IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **30 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.1 liter(s)**
- Total mash volume **21.5 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **16.1 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **19.3 liter(s)** of **76C** water or to achieve **30 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount         | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Żytni                      | 1.1 kg (20.4%) | 85 %  | 8   |
| Grain | Strzegom Pale Ale          | 1.5 kg (27.9%) | 79 %  | 6   |
| Grain | Strzegom Pilznieński       | 2 kg (37.2%)   | 80 %  | 4   |
| Grain | Strzegom Monachijski typ I | 0.7 kg (13%)   | 79 %  | 16  |
| Grain | Strzegom karmelowy         | 0.08 kg (1.5%) | 75 %  | 35  |

## Hops

| Use for             | Name   | Amount | Time     | Alpha acid |
|---------------------|--------|--------|----------|------------|
| Boil                | lunga  | 30 g   | 60 min   | 11 %       |
| Boil                | Eureka | 20 g   | 30 min   | 9 %        |
| Boil                | Eureka | 20 g   | 20 min   | 9 %        |
| Aroma (end of boil) | Eureka | 20 g   | 10 min   | 9 %        |
| Whirlpool           | Eureka | 20 g   | 0 min    | 9 %        |
| Dry Hop             | Eureka | 20 g   | 5 day(s) | 9 %        |

## Yeasts

| Name  | Type | Form  | Amount | Laboratory |
|-------|------|-------|--------|------------|
| US 05 | Ale  | Slant | 250 ml | ---        |