

# Cymes - żytowski przysmak

- Gravity **16.6 BLG**
- ABV ---
- IBU **120**
- SRM **46.7**
- Style **Rye IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.9 liter(s)**
- Total mash volume **31.8 liter(s)**

## Steps

- Temp **53 C**, Time **15 min**
- Temp **64 C**, Time **70 min**
- Temp **78 C**, Time **15 min**

## Mash step by step

- Heat up **23.9 liter(s)** of strike water to **58.5C**
- Add grains
- Keep mash **15 min** at **53C**
- Keep mash **70 min** at **64C**
- Keep mash **15 min** at **78C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	4 kg (50.3%)	85 %	7
Grain	Rye Malt	3 kg (37.7%)	81 %	10
Grain	Bestmalz - Chocolate	0.5 kg (6.3%)	75 %	900
Grain	Thomas Fawcett - Chocolate	0.25 kg (3.1%)	65 %	1100
Grain	Weyermann - Dark Wheat Malt	0.2 kg (2.5%)	85 %	14

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Columbus/Tomahawk/Zeus	75 g	60 min	15.5 %
Boil	Mosaic	50 g	20 min	10 %
Boil	Rakau (NZ)	30 g	5 min	9.5 %
Dry Hop	Mosaic	25 g	5 day(s)	10 %
Dry Hop	Citra	25 g	5 day(s)	12 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
US-05	Ale	Dry	11.5 g	Fermentis

### **Extras**

<b>Type</b>	<b>Name</b>	<b>Amount</b>	<b>Use for</b>	<b>Time</b>
Fining	Mech	5 g	Boil	10 min