

# red belg żytni

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **23**
- SRM **15.7**
- Style **Red IPA**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **24.4 liter(s)**

## Steps

- Temp **64 C**, Time **50 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **18.3 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **50 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **11.9 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 3 kg (49.2%)   | 80 %  | 5   |
| Grain | Żytni                | 1.5 kg (24.6%) | 85 %  | 8   |
| Grain | Karmelowy Czerwony   | 1 kg (16.4%)   | 75 %  | 59  |
| Grain | Abbey Castle         | 0.5 kg (8.2%)  | 80 %  | 45  |
| Grain | Barwiący             | 0.1 kg (1.6%)  | 55 %  | 985 |

## Hops

| Use for             | Name    | Amount | Time   | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil                | Marynka | 20 g   | 50 min | 9.4 %      |
| Aroma (end of boil) | Kazbek  | 30 g   | 10 min | 4.6 %      |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
| belg | Ale  | Dry  | 10 g   | 1          |

## Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

|       |               |       |      |        |
|-------|---------------|-------|------|--------|
| Other | płatki żytnie | 0.5 g | Mash | 60 min |
|-------|---------------|-------|------|--------|