

Żytnia AIPA

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **41**
- SRM **8.3**
- 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 **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.4 liter(s) / kg**
- Mash size **17.3 liter(s)**
- Total mash volume **22.4 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **17.3 liter(s)** of strike water to **75.1C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **13.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|----------------|--------|-----|
| Grain | BESTMALZ - Bestt Pale Ale | 2.8 kg (54.9%) | 80.5 % | 6 |
| Grain | Żytni | 1.8 kg (35.3%) | 85 % | 8 |
| Grain | Strzegom Karmel 150 | 0.3 kg (5.9%) | 75 % | 150 |
| Grain | Bestmalz Red X | 0.2 kg (3.9%) | 79 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Boil | Jarrylo | 15 g | 60 min | 15 % |
| Boil | Chinook | 10 g | 30 min | 13 % |
| Aroma (end of boil) | Mosaic | 15 g | 10 min | 10 % |
| Aroma (end of boil) | Mosaic | 30 g | 0 min | 10 % |
| Dry Hop | Centennial | 25 g | 7 day(s) | 10.5 % |
| Dry Hop | Mosaic | 60 g | 3 day(s) | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11 g | --- |

Notes

- zalegająca goryczka , mocna goryczka
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