

# Żytnia Ipa

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- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **66**
- SRM **6.1**
- 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 **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **25.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.5 kg (71.4%)	80 %	5
Grain	Żytni	1.3 kg (20.6%)	85 %	8
Grain	Karmelowy Jasny 30EBC	0.5 kg (7.9%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	30 g	60 min	8.7 %
Boil	Cascade	20 g	60 min	4.5 %
Boil	Simcoe	10 g	60 min	13 %
Boil	Mosaic	10 g	60 min	11.4 %
Whirlpool	Citra	20 g	20 min	8.7 %
Whirlpool	Cascade PL	20 g	20 min	4.5 %
Dry Hop	Citra	30 g	2 day(s)	12 %
Dry Hop	Centennial	20 g	2 day(s)	10.5 %
Dry Hop	Columbus/Tomahawk/Zeus	20 g	2 day(s)	15.5 %