

# Żytnia IPA

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **56**
- SRM **9.2**
- Style **Rye IPA**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **12.5 %/h**
- Boil size **15.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **13.5 liter(s)**

## Steps

- Temp **62 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **10.5 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **10 min** at **76C**
- Sparge using **8 liter(s)** of **76C** water or to achieve **15.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	2.25 kg (75%)	82 %	4
Grain	Żytńi	0.5 kg (16.7%)	85 %	8
Grain	Fawcett - Brown	0.25 kg (8.3%)	72 %	180

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	25 g	60 min	8.5 %
Boil	Chinook	10 g	20 min	8.5 %
Boil	Chinook	10 g	10 min	13 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	5.5 g	---