

żytnia ipa

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **57**
- SRM **6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **42 liter(s)**
- Trub loss **5 %**
- Size with trub loss **46.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **54.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **34.2 liter(s)**
- Total mash volume **45.6 liter(s)**

Steps

- Temp **66 C**, Time **60 min**

Mash step by step

- Heat up **34.2 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **31.6 liter(s)** of **76C** water or to achieve **54.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	9 kg (78.9%)	85 %	7
Grain	Żytni	1 kg (8.8%)	85 %	8
Grain	Strzegom Karmel 150	0.2 kg (1.8%)	75 %	150
Grain	Rye, Flaked	1.2 kg (10.5%)	78.3 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	40 g	60 min	10 %
Boil	Chinook	50 g	35 min	10 %
Boil	Mosaic	30 g	20 min	10 %
Boil	Mosaic	30 g	10 min	10 %
Boil	Mosaic	40 g	5 min	10 %
Boil	Mosaic	40 g	0 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	23 g	safale