

# Zytnia IPA

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **63**
- SRM **18.5**
- Style **Rye IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Żytni	0.6 kg (12.5%)	85 %	8
Liquid Extract	Ekstrakt słodowy karmelowy	0.3 kg (6.3%)	85 %	600
Liquid Extract	Bruntal	1.7 kg (35.4%)	81 %	26
Liquid Extract	Bruntal Pale Ale	1.7 kg (35.4%)	80 %	35
Sugar	Cukier trzcinowy	0.5 kg (10.4%)	100 %	10

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	25 g	60 min	11 %
Boil	Equinox	15 g	50 min	13.1 %
Boil	Cascade	20 g	15 min	6 %
Boil	Simcoe	20 g	10 min	13.2 %
Boil	Equinox	15 g	7 min	13.1 %
Boil	Cascade	20 g	3 min	6 %
Dry Hop	Cascade	20 g	3 day(s)	6 %
Dry Hop	Centennial	20 g	3 day(s)	10.5 %