

Żytnia Ipka Apka

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **56**
- SRM **4.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.4 liter(s)**
- Total mash volume **28.8 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **77 C**, Time **5 min**

Mash step by step

- Heat up **22.4 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **77C**
- Sparge using **13 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.6 kg (71.9%)	79 %	5
Grain	Weyermann - Carapils	1 kg (15.6%)	72 %	4
Grain	Żytni	0.5 kg (7.8%)	81 %	8
Grain	płatki jęczmienne	0.3 kg (4.7%)	70 %	3.3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	60 min	10 %
Boil	Sterling	25 g	15 min	4.5 %
Boil	Amarillo	25 g	5 min	9.5 %
Whirlpool	Cascade	25 g	0 min	6 %
Dry Hop	Amarillo	25 g	7 day(s)	9.5 %
Dry Hop	Cascade	25 g	7 day(s)	6 %
Dry Hop	Sterling	25 g	7 day(s)	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
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Sefale US-05	Ale	Dry	11 g	sefale
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