

# żytnia sesyjna IPA

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **33**
- SRM **4.4**
- 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 **12 %/h**
- Boil size **26.9 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **21.2 liter(s)**
- Total mash volume **26.5 liter(s)**

## Steps

- Temp **67 C**, Time **50 min**

## Mash step by step

- Heat up **21.2 liter(s)** of strike water to **72.9C**
- Add grains
- Keep mash **50 min** at **67C**
- Sparge using **11 liter(s)** of **76C** water or to achieve **26.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	4 kg (75.5%)	81 %	5
Grain	Weyermann - Rye Malt	1 kg (18.9%)	85 %	7
Grain	Weyermann - Acidulated Malt	0.3 kg (5.7%)	80 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Summer	30 g	60 min	6.4 %
Aroma (end of boil)	Summer	30 g	20 min	6.4 %
Whirlpool	Summer	40 g	0 min	6.4 %
Dry Hop	Summer	100 g	3 day(s)	6.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	23 g	Fermentis