

Żytnie AIPA Twój Browar

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **53**
- SRM **9.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **6 %**
- Size with trub loss **21.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **24.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

Steps

- Temp **67 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **15.6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **45 min** at **67C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **14 liter(s)** of **76C** water or to achieve **24.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.6 kg (69.2%)	80 %	5
Grain	Żytni	1.2 kg (23.1%)	85 %	8
Grain	Strzegom Karmel 150	0.4 kg (7.7%)	75 %	150

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	15 g	60 min	14.7 %
Boil	Mosaic	30 g	25 min	12 %
Whirlpool	Cascade	25 g	0 min	7.1 %
Whirlpool	Sorachi Ace	25 g	0 min	12.5 %
Whirlpool	Zythos	30 g	0 min	15.7 %
Dry Hop	Cascade	40 g	3 day(s)	7.1 %
Dry Hop	Mosaic	30 g	3 day(s)	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
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Mangrove Jack's M44 US West Coast	Ale	Dry	10 g	Mangrove Jack's
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