

Żytnie IPA

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU ---
- SRM **5.1**
- 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 **11 %/h**
- Boil size **29.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **1 min** at **78C**
- Sparge using **17.5 liter(s)** of **76C** water or to achieve **29.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3 kg (50%)	85 %	7
Grain	Weyermann - Rye Malt	3 kg (50%)	85 %	7

Hops

Use for	Name	Amount	Time	Alpha acid
Dry Hop	Idaho 7 (Cryo)	25 g	5 day(s)	20.1 %
Dry Hop	Ekuanot (Cryo)	25 g	5 day(s)	20.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - BRY-97	Ale	Dry	22 g	Danstar