

## Żytnie v2

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **72**
- SRM **6.1**
- Style **Rye IPA**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

### Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **17.6 liter(s)**
- Total mash volume **22 liter(s)**

### Steps

- Temp **62 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **17.6 liter(s)** of strike water to **67.3C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **10 min** at **78C**
- Sparge using **2 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Malting - Pilszeński 6-rzędowy	3.2 kg (72.7%)	80 %	5
Grain	Rye Malt	1.2 kg (27.3%)	63 %	10

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	20 g	60 min	11 %
Whirlpool	Citra	25 g	30 min	12 %
Whirlpool	Mosaic	25 g	30 min	10 %
Dry Hop	Citra	25 g	2 day(s)	12 %
Dry Hop	Sabro	50 g	2 day(s)	15 %
Dry Hop	Azacca	50 g	2 day(s)	14 %

### Yeasts

Name	Type	Form	Amount	Laboratory
WLP002 - English Ale Yeast	Ale	Liquid	1000 ml	White Labs

### Notes

- Woda modyfikowana wg profilu Pale Ale water z arkusza Bru'n Water. Chmiel na hopstand, start w 75

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

stopniach, na 30 minut wyłączone chłodzenie - intensywne mieszanie  
CC: 5 dni 2 stopnie  
Opis stylu: <https://kpd.pspd.org.pl/zytnia-ipa/>  
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