

Żyto? Eureka!

- Gravity **15.7 BLG**
- ABV ---
- IBU **69**
- SRM **7.1**
- Style **Rye IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **30 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.1 liter(s)**
- Total mash volume **21.5 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **16.1 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **19.3 liter(s)** of **76C** water or to achieve **30 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Żytni | 1.1 kg (20.4%) | 85 % | 8 |
| Grain | Strzegom Pale Ale | 1.5 kg (27.9%) | 79 % | 6 |
| Grain | Strzegom Pilznieński | 2 kg (37.2%) | 80 % | 4 |
| Grain | Strzegom Monachijski typ I | 0.7 kg (13%) | 79 % | 16 |
| Grain | Strzegom karmelowy | 0.08 kg (1.5%) | 75 % | 35 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------|--------|----------|------------|
| Boil | lunga | 30 g | 60 min | 11 % |
| Boil | Eureka | 20 g | 30 min | 9 % |
| Boil | Eureka | 20 g | 20 min | 9 % |
| Aroma (end of boil) | Eureka | 20 g | 10 min | 9 % |
| Whirlpool | Eureka | 20 g | 0 min | 9 % |
| Dry Hop | Eureka | 20 g | 5 day(s) | 9 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|-------|--------|------------|
| US 05 | Ale | Slant | 250 ml | --- |