

żyto 2.0 IPA

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **56**
- SRM **7.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **42 liter(s)**
- Trub loss **5 %**
- Size with trub loss **46.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **54.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.6 liter(s) / kg**
- Mash size **34.6 liter(s)**
- Total mash volume **47.9 liter(s)**

Steps

- Temp **65 C**, Time **60 min**

Mash step by step

- Heat up **34.6 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **33.1 liter(s)** of **76C** water or to achieve **54.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	11 kg (82.7%)	85 %	7
Grain	Žytni	2 kg (15%)	85 %	8
Grain	Strzegom Karmel 150	0.3 kg (2.3%)	75 %	150

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	50 g	45 min	10 %
Boil	chinook	40 g	30 min	10 %
Boil	Pekko	20 g	20 min	13.6 %
Boil	Falconers Flight	20 g	20 min	11 %
Boil	Pekko	20 g	10 min	13.6 %
Boil	Falconers Flight	20 g	10 min	11 %
Boil	Pekko	20 g	1 min	13.6 %
Boil	Falconers Flight	20 g	1 min	11 %
Whirlpool	Pekko	20 g	20 min	13.6 %
Whirlpool	Falconers flight	20 g	20 min	11 %
Dry Hop	Pekko	20 g	3 day(s)	13.6 %
Dry Hop	Falconers Flight	20 g	3 day(s)	11 %

Yeasts

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