27. Żytnia AIPA

- Gravity **15.4 BLG**
- ABV **---**
- IBU **71**
- SRM **9.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.1 liter(s)**
- Total mash volume **24.1 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.5 kg *(58.1%)*	81 %	4
Grain	Żytni	2 kg *(33.2%)*	85 %	8
Grain	Biscuit Malt	0.5 kg *(8.3%)*	79 %	45
Grain	Briess - Chocolate Malt	0.025 kg *(0.4%)*	60 %	690

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	10 g	60 min	13 %
Boil	Simcoe	20 g	25 min	13.2 %
Boil	Citra	20 g	15 min	12 %
Boil	Simcoe	20 g	10 min	13.2 %
Boil	Citra	20 g	10 min	12 %
Boil	Simcoe	22 g	5 min	13.2 %
Boil	Citra	20 g	5 min	12 %
Dry Hop	Citra	30 g	4 day(s)	12 %
Dry Hop	Simcoe	30 g	2 day(s)	13.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05 (1l starter)	Ale	Dry	11 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	10 g	Boil	10 min