

## 2#żytnie ipa

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- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **54**
- SRM **34.4**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **27 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	WES ekstrakt słodowy jasny	3.4 kg (73.9%)	80 %	40
Liquid Extract	żytni płynny	1.2 kg (26.1%)	80 %	500

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Perle	8 g	60 min	7 %
Boil	Sybilla	7 g	60 min	3.5 %
Boil	Chinook	30 g	60 min	13 %
Aroma (end of boil)	Centennial	10 g	5 min	10.5 %
Aroma (end of boil)	Simcoe	15 g	5 min	13.2 %
Aroma (end of boil)	Equinox	10 g	5 min	13.1 %
Aroma (end of boil)	Simcoe	35 g	0 min	13.2 %
Aroma (end of boil)	Equinox	30 g	0 min	13.1 %
Dry Hop	Simcoe	30 g	3 day(s)	13.2 %
Dry Hop	Equinox	20 g	3 day(s)	13.1 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis