

#39 Żytnie IPA

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **44**
- SRM **11.9**
- Style **American 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 **15.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **20.3 liter(s)**

Steps

- Temp **62 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **15.8 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **1 min** at **78C**
- Sparge using **4.5 liter(s)** of **76C** water or to achieve **15.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|--------|-----|
| Grain | Viking Pale Ale malt | 2.2 kg (48.9%) | 80 % | 5 |
| Grain | płatki żytnie | 1.1 kg (24.4%) | 60 % | 4 |
| Grain | Strzegom Wiedeński | 1 kg (22.2%) | 79 % | 10 |
| Grain | Special B Malt | 0.2 kg (4.4%) | 65.2 % | 315 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------------|--------|----------|------------|
| Boil | Warrior | 15 g | 60 min | 13.5 % |
| Aroma (end of boil) | Riwaka | 15 g | 5 min | 3.3 % |
| Whirlpool | Nelson Sauvín | 10 g | 10 min | 12.5 % |
| Whirlpool | Galaxy | 10 g | 10 min | 17.9 % |
| Whirlpool | El Dorado | 10 g | 10 min | 15.5 % |
| Dry Hop | Nelson Sauvín | 10 g | 2 day(s) | 12.5 % |
| Dry Hop | Galaxy | 10 g | 2 day(s) | 17.9 % |
| Dry Hop | El Dorado | 10 g | 2 day(s) | 15.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|-------|-----|-------|--------|-----|
| US-05 | Ale | Slant | 500 ml | --- |
|-------|-----|-------|--------|-----|

Extras

| Type | Name | Amount | Use for | Time |
|-------------|----------------|--------|---------|--------|
| Water Agent | gips | 5 g | Mash | 60 min |
| Water Agent | sól epon | 3 g | Mash | 60 min |
| Water Agent | sól | 1 g | Mash | 60 min |
| Water Agent | chlerek wapnia | 6 g | Mash | 60 min |

Notes

- Woda Żywiecki Kryształ 5l
<https://www.brewersfriend.com/mash-chemistry-and-brewing-water-calculator/?id=D1D1HHR>

chlerek wapnia roztwór 33% więc ostatecznie dodajemy ilość x3
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