

# Bakcynalia

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- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **50**
- SRM **5.1**
- Style **Rye IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **26.3 liter(s)**
- Total mash volume **33.8 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **26.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **10.2 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (66.7%)	81 %	4
Grain	Żytni	2.5 kg (33.3%)	85 %	8

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Izabella	15 g	15 min	5.1 %
Aroma (end of boil)	Izabella	35 g	5 min	5.1 %
Aroma (end of boil)	Książęcy	40 g	5 min	7 %
Whirlpool	Izabella	130 g	20 min	5.1 %
Whirlpool	Książęcy	120 g	20 min	7 %
Dry Hop	Izabella	120 g	3 day(s)	5.1 %
Dry Hop	Książęcy	140 g	3 day(s)	7 %

## Extras

Type	Name	Amount	Use for	Time
Water Agent	kwas	5 g	Mash	75 min
Water Agent	sól	4 g	Mash	75 min