

# Ipa żytnia

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **68**
- SRM **4.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27.6 liter(s)**
- Total mash volume **36.8 liter(s)**

## Steps

- Temp **66 C**, Time **50 min**
- Temp **72 C**, Time **10 min**

## Mash step by step

- Heat up **27.6 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **50 min** at **66C**
- Keep mash **10 min** at **72C**
- Sparge using **14.6 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilznieński	5.2 kg (56.5%)	80 %	4
Grain	Weyermann - Carapils	2 kg (21.7%)	78 %	4
Grain	Pszeniczny	0.5 kg (5.4%)	85 %	4
Grain	Płatki pszeniczne	0.5 kg (5.4%)	60 %	3
Grain	Żytni	1 kg (10.9%)	85 %	8

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	40 g	40 min	8.5 %
Boil	Mosaic	40 g	40 min	11.1 %
Boil	Cascade	50 g	20 min	6.4 %
Dry Hop	Cascade	60 g	2 day(s)	6.4 %
Dry Hop	Mosaic	60 g	2 day(s)	11.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US 05	Ale	Slant	200 ml	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Water Agent	Gips piwowarski	10 g	Boil	60 min