

NewZelandRyeWheat v1.2 (pszenno-żytnia ipa)

- Gravity **14.1 BLG**
- ABV ---
- IBU **61**
- SRM **5.4**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **36 liter(s)**
- Trub loss **10 %**
- Size with trub loss **39.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **47.5 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.6 liter(s)**
- Total mash volume **28.8 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **21.6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **33.1 liter(s)** of **76C** water or to achieve **47.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3.2 kg (36.4%)	79 %	6
Grain	Pszeniczny	2 kg (22.7%)	85 %	4
Grain	Żytni	2 kg (22.7%)	85 %	8
Adjunct	Płatki żytnie	0.8 kg (9.1%)	85 %	6
Adjunct	płatki pszeniczne	0.8 kg (9.1%)	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	10 %
Boil	Waimea	30 g	30 min	17 %
Boil	Waimea	20 g	0 min	17 %
Boil	Motueka	30 g	0 min	7 %
Whirlpool	Kohatu	30 g	0 min	7.8 %
Dry Hop	Kohatu	50 g	10 day(s)	7.8 %
Dry Hop	Motueka	50 g	10 day(s)	7 %
Boil	Pacific Gem	20 g	60 min	15.3 %
Boil	Pacific Gem	10 g	30 min	15.3 %

Yeasts

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	22 g	Fermentis