

PIPA na żytnim

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **68**
- SRM **6.3**
- Style **English IPA**

Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.4 liter(s) / kg**
- Mash size **17 liter(s)**
- Total mash volume **22 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3.2 kg (64%)	80 %	4
Grain	Żytni	1 kg (20%)	85 %	8
Grain	Biscuit Malt	0.5 kg (10%)	79 %	45
Grain	Płatki owsiane	0.3 kg (6%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	40 g	70 min	10 %
Aroma (end of boil)	Saaz (Czech Republic)	40 g	20 min	4.5 %
Aroma (end of boil)	Lublin (Lubelski)	20 g	20 min	4 %
Dry Hop	Marynka	10 g	6 day(s)	10 %
Dry Hop	Lublin (Lubelski)	25 g	6 day(s)	4 %

Yeasts

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