

# Przypale ŻytALE

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **77**
- SRM **27.1**
- Style **Black IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.8 liter(s)**
- Total mash volume **29 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5.5 kg (75.9%)	80 %	5
Grain	Żytni	0.25 kg (3.4%)	85 %	8
Grain	Karmelowy Jasny 30EBC	0.5 kg (6.9%)	75 %	30
Grain	Weyermann - Carawheat	0.5 kg (6.9%)	77 %	125
Grain	Weyermann - Dehusked Carafa III	0.25 kg (3.4%)	70 %	1400
Grain	Weyermann - Chocolate Rye	0.25 kg (3.4%)	20 %	650

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	15 g	60 min	13 %
Boil	Simcoe	15 g	60 min	13.2 %
Boil	Chinook	35 g	15 min	13 %
Boil	Simcoe	25 g	15 min	13.2 %
Boil	Simcoe	35 g	5 min	13.2 %
Boil	Cascade	50 g	5 min	6 %
Dry Hop	Simcoe	75 g	7 day(s)	13.2 %
Dry Hop	Cascade	100 g	7 day(s)	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - LalBrew American East Coast - New England	Ale	Dry	30 g	Lallemand

## Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzi	5 g	Boil	10 min