

# ŻIPA

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **61**
- SRM **9**
- Style **Rye IPA**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19 liter(s)**
- Total mash volume **25.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	1 kg (15.7%)	79 %	10
Grain	Briess - Pilsen Malt	3 kg (47.2%)	80.5 %	2
Grain	Briess - Pale Ale Malt	1 kg (15.7%)	80 %	7
Grain	Żytni	0.7 kg (11%)	85 %	8
Grain	Płatki żytnie	0.3 kg (4.7%)	60 %	3
Grain	Strzegom Karmel 600	0.1 kg (1.6%)	68 %	601
Grain	Słód owsiany Fawcett	0.15 kg (2.4%)	61 %	5
Grain	Biscuit Malt	0.1 kg (1.6%)	79 %	60

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Pacific Gem	7 g	60 min	15.3 %
Boil	Oktawia	25 g	30 min	7.1 %
Boil	Nelson Sauvín	20 g	30 min	11 %
Boil	Oktawia	35 g	10 min	7.1 %
Boil	Nelson Sauvín	35 g	10 min	11 %