

# zytni

- Gravity **17.7 BLG**
- ABV **7.6 %**
- IBU **66**
- SRM **8.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **23.5 liter(s)**
- Total mash volume **30.2 liter(s)**

## Steps

- Temp **68 C**, Time **90 min**

## Mash step by step

- Heat up **23.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **90 min** at **68C**
- Sparge using **8.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type    | Name                      | Amount         | Yield | EBC |
|---------|---------------------------|----------------|-------|-----|
| Grain   | Pilznieński               | 5 kg (72.5%)   | 81 %  | 4   |
| Grain   | Żytni                     | 1.5 kg (21.7%) | 85 %  | 8   |
| Adjunct | Płatki owsiane            | 0.2 kg (2.9%)  | 85 %  | 3   |
| Grain   | Simpsons - Crystal Medium | 0.2 kg (2.9%)  | 74 %  | 260 |

## Hops

| Use for             | Name                   | Amount | Time   | Alpha acid |
|---------------------|------------------------|--------|--------|------------|
| Aroma (end of boil) | Nelson Sauvín          | 50 g   | 15 min | 11.3 %     |
| Boil                | Columbus/Tomahawk/Zeus | 10 g   | 60 min | 15.5 %     |
| Aroma (end of boil) | Hallertau Blanc        | 30 g   | 20 min | 8.2 %      |
| Aroma (end of boil) | Nelson Sauvín          | 50 g   | 5 min  | 11.3 %     |
| Aroma (end of boil) | Hallertau Blanc        | 20 g   | 5 min  | 8.2 %      |

## Yeasts

| Name  | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| us 05 | Ale  | Dry  | 11 g   | ---        |