

# Żytnia IPA

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **51**
- SRM **5.4**
- Style **Rye IPA**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **20.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **21 liter(s)**

## Steps

- Temp **65 C**, Time **70 min**

## Mash step by step

- Heat up **15.8 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **70 min** at **65C**
- Sparge using **10.2 liter(s)** of **76C** water or to achieve **20.7 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 3.5 kg (66.7%) | 80 %  | 5   |
| Grain | Żytni                | 1 kg (19%)     | 81 %  | 8   |
| Grain | Golden Ale           | 0.2 kg (3.8%)  | 79 %  | 10  |
| Grain | Weyermann - Carapils | 0.35 kg (6.7%) | 78 %  | 4   |
| Grain | Pszeniczny           | 0.2 kg (3.8%)  | 85 %  | 4   |

## Hops

| Use for | Name                   | Amount | Time   | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil    | Columbus/Tomahawk/Zeus | 10 g   | 45 min | 15.5 %     |
| Boil    | Simcoe                 | 15 g   | 25 min | 13.2 %     |
| Boil    | Citra                  | 15 g   | 15 min | 10.4 %     |
| Boil    | Simcoe                 | 10 g   | 15 min | 13.2 %     |
| Boil    | Citra                  | 10 g   | 0 min  | 10.4 %     |
| Boil    | Cascade                | 10 g   | 0 min  | 6 %        |
| Boil    | Galaxy                 | 10 g   | 0 min  | 15 %       |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|                          |     |        |        |             |
|--------------------------|-----|--------|--------|-------------|
| Wyeast - American Ale II | Ale | Liquid | 175 ml | Wyeast Labs |
|--------------------------|-----|--------|--------|-------------|

### Extras

| Type   | Name           | Amount | Use for | Time   |
|--------|----------------|--------|---------|--------|
| Fining | mech irlandzki | 4 g    | Boil    | 15 min |