

# żytnia ipa

- Gravity **14 BLG**
- ABV ---
- IBU **52**
- SRM **9.8**
- Style **Rye IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.9 liter(s) / kg**
- Mash size **15.3 liter(s)**
- Total mash volume **20.6 liter(s)**

## Steps

- Temp **62 C**, Time **50 min**
- Temp **70 C**, Time **10 min**

## Mash step by step

- Heat up **15.3 liter(s)** of strike water to **69.3C**
- Add grains
- Keep mash **50 min** at **62C**
- Keep mash **10 min** at **70C**
- Sparge using **16.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Żytni	1.5 kg (28.4%)	85 %	8
Grain	Pilzneński	3.5 kg (66.2%)	81 %	4
Grain	Weyermann - Carared	0.22 kg (4.2%)	75 %	45
Grain	Fawcett - Pszeniczny Czekoladowy	0.05 kg (0.9%)	73 %	1001
Grain	Carafa II	0.02 kg (0.4%)	70 %	812

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Vic Secret	20 g	60 min	16.3 %
Boil	Jarrylo	20 g	15 min	15 %
Whirlpool	Jarrylo	20 g	0 min	15 %
Dry Hop	Jarrylo	40 g	7 day(s)	15 %

## Yeasts

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