

# Żytnia IPA

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **42**
- SRM **4.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **4 %**
- Size with trub loss **22.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **26.6 liter(s)**

## Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **60 min**

## Mash step by step

- Heat up **15.9 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **60 min** at **76C**
- Sparge using **16 liter(s)** of **76C** water or to achieve **26.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	2 kg (36.4%)	82 %	4
Grain	Viking Pale Ale malt	2 kg (36.4%)	80 %	5
Grain	Żytni	1 kg (18.2%)	85 %	8
Grain	Cara-Pils/Dextrine	0.2 kg (3.6%)	72 %	4
Grain	Weyermann - Acidulated Malt	0.1 kg (1.8%)	80 %	6
Adjunct	Rice Hulls	0.2 kg (3.6%)	1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	10 g	60 min	12 %
Boil	Citra	20 g	20 min	12 %
Boil	Simcoe	10 g	20 min	13.2 %
Boil	Citra	20 g	5 min	12 %
Boil	Simcoe	20 g	5 min	13.2 %
Boil	Citra	20 g	0 min	12 %
Boil	Simcoe	20 g	0 min	13.2 %