

Żytnia IPA

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **46**
- SRM **9.7**
- Style **Rye IPA**

Batch size

- Expected quantity of finished beer **60 liter(s)**
- Trub loss **1 %**
- Size with trub loss **63.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **72.5 liter(s)**

Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **48 liter(s)**
- Total mash volume **64 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **48 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **40.5 liter(s)** of **76C** water or to achieve **72.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	7.5 kg (46.9%)	82 %	4
Grain	Żytni	5 kg (31.3%)	85 %	8
Grain	viking red active	2 kg (12.5%)	79 %	35
Grain	Viking Melanoidynowy	1 kg (6.3%)	75 %	80
Grain	cararye	0.5 kg (3.1%)	70 %	175

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Izabella	200 g	60 min	6.6 %