

# Żytnie AIPA

- Gravity **15.2 BLG**
- ABV ---
- IBU **77**
- SRM **13**
- Style **Rye IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **71 C**, Time **0 min**
- Temp **68 C**, Time **90 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **90 min** at **68C**
- Keep mash **0 min** at **71C**
- Keep mash **5 min** at **78C**
- Sparge using **17 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4.2 kg (70%)	79 %	6
Grain	Żytni	1.3 kg (21.7%)	85 %	9
Grain	Strzegom Karmel 150	0.5 kg (8.3%)	75 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	17.6 g	60 min	15.5 %
Boil	Mosaic	30.8 g	15 min	12 %
Boil	Mosaic	35.2 g	10 min	12 %
Boil	Cascade	30.8 g	10 min	6 %
Aroma (end of boil)	Sorachi Ace	33.44 g	5 min	10 %
Aroma (end of boil)	Zythos	35.2 g	5 min	11 %
Dry Hop	Cascade	44 g	7 day(s)	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	8.8 g	Fermentis