

# Żytnie AIPA

- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **66**
- SRM **13.3**
- Style **American 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 **20 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **16 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **63 C**, Time **60 min**
- Temp **72 C**, Time **30 min**

## Mash step by step

- Heat up **16 liter(s)** of strike water to **73.8C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **30 min** at **72C**
- Sparge using **23.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount       | Yield | EBC |
|-------|----------------------|--------------|-------|-----|
| Grain | Viking Pale Ale malt | 3 kg (37.5%) | 80 %  | 5   |
| Grain | Żytni                | 3 kg (37.5%) | 85 %  | 8   |
| Grain | Pszeniczny           | 1 kg (12.5%) | 85 %  | 4   |
| Grain | Strzegom Karmel 150  | 1 kg (12.5%) | 75 %  | 150 |

## Hops

| Use for             | Name       | Amount | Time   | Alpha acid |
|---------------------|------------|--------|--------|------------|
| Boil                | Magnum     | 50 g   | 60 min | 13.5 %     |
| Aroma (end of boil) | Equinox    | 15 g   | 10 min | 13.1 %     |
| Aroma (end of boil) | Centennial | 15 g   | 10 min | 10.5 %     |
| Aroma (end of boil) | Cascade    | 15 g   | 10 min | 6 %        |
| Whirlpool           | Equinox    | 15 g   | ---    | 13.1 %     |
| Whirlpool           | Cascade    | 15 g   | ---    | 6 %        |
| Whirlpool           | Centennial | 15 g   | ---    | 10.5 %     |

## Yeasts

| Name        | Type | Form  | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| Safale S-04 | Ale  | Slant | 150 ml | Safale     |