

Zytnie new england

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **32**
- SRM **5**
- Style **Rye IPA**

Batch size

- Expected quantity of finished beer **2000 liter(s)**
- Trub loss **5 %**
- Size with trub loss **2200 liter(s)**
- Boil time **60 min**
- Evaporation rate **2 %/h**
- Boil size **2346 liter(s)**

Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **1750 liter(s)**
- Total mash volume **2250 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|--------------|-------|-----|
| Grain | Weyermann - Pilsner Malt | 325 kg (65%) | 81 % | 5 |
| Grain | Carahell | 25 kg (5%) | 77 % | 26 |
| Grain | Wheat oats | 25 kg (5%) | 80 % | 3 |
| Grain | Rye Malt | 125 kg (25%) | 63 % | 10 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|-------------------|--------|----------|------------|
| Boil | Warrior | 1500 g | 30 min | 15.5 % |
| Whirlpool | El Dorado | 5000 g | 10 min | 15 % |
| Dry Hop | Falconer's Flight | 5000 g | 4 day(s) | 10.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------------|------|--------|---------|-------------|
| Wyeast - 1318 London Ale III | Ale | Liquid | 1000 ml | Wyeast Labs |

Extras

| Type | Name | Amount | Use for | Time |
|-------|-------------------|----------|---------|------|
| Other | Sok z grapefruita | 200000 g | Primary | --- |