

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	---