

# Żyto IPA

- Gravity **15.9 BLG**
- ABV ---
- IBU **45**
- SRM **11.3**
- Style **Rye IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.1 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

## Steps

- Temp **66 C**, Time **70 min**

## Mash step by step

- Heat up **17.1 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **70 min** at **66C**
- Sparge using **15.7 liter(s)** of **76C** water or to achieve **27.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3.5 kg (61.4%)	79 %	6
Grain	Żytmi	1.5 kg (26.3%)	85 %	8
Grain	Weyermann - Carapils	0.3 kg (5.3%)	78 %	4
Grain	Strzegom Karmel 30	0.3 kg (5.3%)	75 %	30
Grain	Caraaroma	0.1 kg (1.8%)	78 %	400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	60 min	10 %
Boil	Equinox	5 g	15 min	13.1 %
Boil	Cascade	25 g	15 min	6 %
Boil	Equinox	20 g	5 min	13.1 %
Boil	Amarillo	10 g	5 min	9.5 %
Boil	Rakau (NZ)	10 g	5 min	9.5 %
Dry Hop	Amarillo	20 g	5 day(s)	9.5 %
Dry Hop	Rakau (NZ)	20 g	5 day(s)	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
------	------	------	--------	------------

Safale S-04	Ale	Slant	700 ml	---
-------------	-----	-------	--------	-----

### Extras

Type	Name	Amount	Use for	Time
Water Agent	mech irlandzki	5 g	Boil	15 min