

POLSKIE ŻYTKO

- Gravity **19.8 BLG**
- ABV **8.7 %**
- IBU **103**
- SRM **5.4**
- Style **Rye IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.4 liter(s) / kg**
- Mash size **22.7 liter(s)**
- Total mash volume **32.1 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	7.2 kg (76.2%)	82 %	4
Grain	Viking Pale Ale malt	1 kg (10.6%)	80 %	5
Grain	Żytmi	1 kg (10.6%)	85 %	8
Grain	Viking Wheat Malt	0.25 kg (2.6%)	83 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	13 g	60 min	10 %
Boil	Oktawia	50 g	60 min	9.2 %
Boil	Sybilla	50 g	60 min	6.5 %
Boil	Lublin (Lubelski)	50 g	60 min	4.4 %
Aroma (end of boil)	Oktawia	50 g	10 min	9.2 %
Aroma (end of boil)	Sybilla	50 g	10 min	6.5 %
Aroma (end of boil)	Lublin (Lubelski)	50 g	10 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
SafAle BE-134	Ale	Dry	11.5 g	Fermentis