

# ZME: Życie to są chwile

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **52**
- SRM **5.2**
- Style **Rye IPA**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **71 %**
- Liquor-to-grist ratio **3.7 liter(s) / kg**
- Mash size **24.8 liter(s)**
- Total mash volume **31.5 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **80 C**, Time **5 min**

## Mash step by step

- Heat up **24.8 liter(s)** of strike water to **71.1C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **5 min** at **80C**
- Sparge using **10.9 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.7 kg (55.2%)	80 %	5
Grain	Żytni	3 kg (44.8%)	85 %	8

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	35 g	60 min	12.5 %
Boil	lunga	20 g	19 min	12.5 %
Whirlpool	lunga	15 g	0 min	12.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Slant	150 ml	fermentis

## Extras

Type	Name	Amount	Use for	Time
Other	łuska ryżowa	100 g	Mash	10 min