

# Żytnia IPA

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **58**
- SRM **4.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **33 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **39.6 liter(s)**

## Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **28.5 liter(s)**
- Total mash volume **38 liter(s)**

## Steps

- Temp **68 C**, Time **90 min**

## Mash step by step

- Heat up **28.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **90 min** at **68C**
- Sparge using **20.6 liter(s)** of **76C** water or to achieve **39.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	7 kg (70%)	80 %	4
Grain	Żytni	2 kg (20%)	85 %	8
Grain	Płatki owsiane	0.5 kg (5%)	60 %	3
Sugar	Candi Sugar, Clear	0.5 kg (5%)	78.3 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Rody hodowlane 2/20	50 g	60 min	9.3 %
Aroma (end of boil)	Citra	20 g	15 min	12 %
Aroma (end of boil)	Centennial	20 g	10 min	10.5 %
Whirlpool	Citra	30 g	0 min	12 %
Whirlpool	Centennial	30 g	0 min	10.5 %
Dry Hop	Sabro	50 g	2 day(s)	15 %
Boil	Marynka	40 g	60 min	7.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	22 g	Fermentis

## Extras

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Other	łuska ryżowa	150 g	Mash	10 min