

# Żytnia IPA

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **46**
- SRM **9.7**
- Style **Rye IPA**

## Batch size

- Expected quantity of finished beer **60 liter(s)**
- Trub loss **1 %**
- Size with trub loss **63.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **72.5 liter(s)**

## Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **48 liter(s)**
- Total mash volume **64 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **48 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **40.5 liter(s)** of **76C** water or to achieve **72.5 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt  | 7.5 kg (46.9%) | 82 %  | 4   |
| Grain | Żytmi                | 5 kg (31.3%)   | 85 %  | 8   |
| Grain | viking red active    | 2 kg (12.5%)   | 79 %  | 35  |
| Grain | Viking Melanoidynowy | 1 kg (6.3%)    | 75 %  | 80  |
| Grain | cararye              | 0.5 kg (3.1%)  | 70 %  | 175 |

## Hops

| Use for | Name     | Amount | Time   | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil    | Izabella | 200 g  | 60 min | 6.6 %      |