

# Żytnia IPA

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **29**
- SRM **5.8**
- Style **Rye IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.7 liter(s)**
- Total mash volume **23.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilsner (2 Row) Ger	3 kg (50.8%)	81 %	4
Grain	Rye Malt	1 kg (16.9%)	63 %	10
Grain	Briess - Munich Malt 10L	1 kg (16.9%)	77 %	20
Grain	Oats, Flaked	0.5 kg (8.5%)	80 %	2
Grain	Wheat, Flaked	0.4 kg (6.8%)	77 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Amora preta	60 g	10 min	11.2 %
Whirlpool	Motueka	30 g	5 min	7 %
Dry Hop	Motueka	60 g	3 day(s)	7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US -05	Ale	Dry	11 g	---