

# Zytnia IPA na galaxy

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **31**
- SRM **3.9**
- Style **Rye IPA**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **20.2 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **21.6 liter(s)**

## Steps

- Temp **65 C**, Time **50 min**
- Temp **72 C**, Time **20 min**

## Mash step by step

- Heat up **16.8 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **50 min** at **65C**
- Keep mash **20 min** at **72C**
- Sparge using **8.2 liter(s)** of **76C** water or to achieve **20.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	3.5 kg (72.9%)	80.5 %	2
Grain	Weyermann - Rye Malt	1 kg (20.8%)	85 %	7
Grain	Weyermann - Acidulated Malt	0.3 kg (6.3%)	80 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	15 g	60 min	8.4 %
Aroma (end of boil)	Galaxy	15 g	15 min	15 %
Boil	Galaxy	35 g	0 min	15 %
Dry Hop	Galaxy	50 g	4 day(s)	15 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	23 g	Fermentis