

# Żytnia Ipa2

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **35**
- SRM **7.6**

## Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **8.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **10.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.1 liter(s)**
- Total mash volume **9.5 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Żytni	0.7 kg (29.5%)	85 %	8
Grain	Pilzneński	1.4 kg (59.1%)	81 %	4
Grain	Pszeniczny	0.2 kg (8.4%)	85 %	4
Grain	Karmelowy Jasny 30EBC	0.05 kg (2.1%)	75 %	30
Grain	Czekoladowy	0.02 kg (0.8%)	60 %	788

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	3 g	60 min	13.5 %
Boil	Magnum	3 g	30 min	13.5 %
Boil	Simcoe	3 g	30 min	13.2 %
Boil	Simcoe	15 g	5 min	13.2 %
Whirlpool	Simcoe	15 g	0 min	13.2 %
Dry Hop	Simcoe	15 g	---	13.2 %