

żytnia sesyjna IPA

- Gravity **12.1 BLG**
- ABV ---
- IBU **33**
- SRM **4.4**
- Style **Rye IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **26.9 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **21.2 liter(s)**
- Total mash volume **26.5 liter(s)**

Steps

- Temp **67 C**, Time **50 min**

Mash step by step

- Heat up **21.2 liter(s)** of strike water to **72.9C**
- Add grains
- Keep mash **50 min** at **67C**
- Sparge using **11 liter(s)** of **76C** water or to achieve **26.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|---------------|-------|-----|
| Grain | Weyermann - Pilsner Malt | 4 kg (75.5%) | 81 % | 5 |
| Grain | Weyermann - Rye Malt | 1 kg (18.9%) | 85 % | 7 |
| Grain | Weyermann - Acidulated Malt | 0.3 kg (5.7%) | 80 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------|--------|----------|------------|
| Aroma (end of boil) | Summer | 30 g | 60 min | 6.4 % |
| Aroma (end of boil) | Summer | 30 g | 20 min | 6.4 % |
| Whirlpool | Summer | 40 g | 0 min | 6.4 % |
| Dry Hop | Summer | 100 g | 3 day(s) | 6.4 % |

Yeasts

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