

Żytnie AIPA

- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **66**
- SRM **13.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **16 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **63 C**, Time **60 min**
- Temp **72 C**, Time **30 min**

Mash step by step

- Heat up **16 liter(s)** of strike water to **73.8C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **30 min** at **72C**
- Sparge using **23.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (37.5%)	80 %	5
Grain	Żytni	3 kg (37.5%)	85 %	8
Grain	Pszeniczny	1 kg (12.5%)	85 %	4
Grain	Strzegom Karmel 150	1 kg (12.5%)	75 %	150

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	50 g	60 min	13.5 %
Aroma (end of boil)	Equinox	15 g	10 min	13.1 %
Aroma (end of boil)	Centennial	15 g	10 min	10.5 %
Aroma (end of boil)	Cascade	15 g	10 min	6 %
Whirlpool	Equinox	15 g	---	13.1 %
Whirlpool	Cascade	15 g	---	6 %
Whirlpool	Centennial	15 g	---	10.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	150 ml	Safale