

# Żytnie AIPA

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **64**
- SRM **8.7**
- Style **Rye IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **28.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **19.1 liter(s)**
- Total mash volume **24.9 liter(s)**

## Steps

- Temp **50 C**, Time **20 min**
- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **25 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **19.1 liter(s)** of strike water to **54.6C**
- Add grains
- Keep mash **20 min** at **50C**
- Keep mash **60 min** at **66C**
- Keep mash **25 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **15.5 liter(s)** of **76C** water or to achieve **28.8 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Pale Malt (2 Row) UK | 4 kg (69%)     | 78 %  | 6   |
| Grain | Żytni                | 1.4 kg (24.1%) | 85 %  | 8   |
| Grain | Strzegom Karmel 150  | 0.4 kg (6.9%)  | 75 %  | 150 |

## Hops

| Use for             | Name        | Amount | Time     | Alpha acid |
|---------------------|-------------|--------|----------|------------|
| Boil                | Warrior     | 15 g   | 60 min   | 15.5 %     |
| Boil                | Mosaic      | 30 g   | 15 min   | 10 %       |
| Boil                | Mosaic      | 30 g   | 10 min   | 10 %       |
| Boil                | Cascade     | 25 g   | 10 min   | 6 %        |
| Aroma (end of boil) | Sorachi Ace | 30 g   | 5 min    | 10 %       |
| Aroma (end of boil) | Zythos      | 30 g   | 5 min    | 11 %       |
| Dry Hop             | Cascade     | 40 g   | 7 day(s) | 6 %        |

## Yeasts

| <b>Name</b>  | <b>Type</b> | <b>Form</b> | <b>Amount</b> | <b>Laboratory</b> |
|--------------|-------------|-------------|---------------|-------------------|
| Safale US-05 | Ale         | Slant       | 200 ml        | Fermentis         |