

Żytnie AIPA

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **46**
- SRM **9.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

Steps

- Temp **68 C**, Time **90 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **15.6 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **90 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **12.4 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|----------------|-------|-----|
| Grain | Briess - Pale Ale Malt | 3.6 kg (69.2%) | 80 % | 7 |
| Grain | Żytni | 1.2 kg (23.1%) | 85 % | 8 |
| Grain | Strzegom Karmel 150 | 0.4 kg (7.7%) | 75 % | 150 |

Hops

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

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------------------|------|------|--------|-----------------|
| Mangrove Jack's M44 US West Coast | Ale | Dry | 10 g | Mangrove Jack's |