

# Żytnie IPA

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **60**
- SRM **4.9**
- Style **Rye IPA**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **22.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **1 min** at **78C**
- Sparge using **16.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Żytni	3 kg (40%)	85 %	8
Grain	Pilzneński	4 kg (53.3%)	81 %	4
Grain	Płatki żytnie	0.5 kg (6.7%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Jarrylo	26 g	60 min	15 %
Boil	Nugget	16 g	60 min	15 %
Aroma (end of boil)	Citra	30 g	10 min	12 %
Dry Hop	Citra	50 g	4 day(s)	12 %
Dry Hop	cosmic blend	100 g	4 day(s)	7.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us 05	Ale	Slant	200 ml	---

## Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	5 g	Boil	15 min

Other	łuska gryki	300 g	Mash	60 min
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