

żyto 2.0 IPA

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **56**
- SRM **7.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **42 liter(s)**
- Trub loss **5 %**
- Size with trub loss **46.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **54.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.6 liter(s) / kg**
- Mash size **34.6 liter(s)**
- Total mash volume **47.9 liter(s)**

Steps

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

Mash step by step

- Heat up **34.6 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **33.1 liter(s)** of **76C** water or to achieve **54.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|---------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 11 kg (82.7%) | 85 % | 7 |
| Grain | Żytni | 2 kg (15%) | 85 % | 8 |
| Grain | Strzegom Karmel 150 | 0.3 kg (2.3%) | 75 % | 150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|------------------|--------|----------|------------|
| Boil | Chinook | 50 g | 45 min | 10 % |
| Boil | chinook | 40 g | 30 min | 10 % |
| Boil | Pekko | 20 g | 20 min | 13.6 % |
| Boil | Falconers Flight | 20 g | 20 min | 11 % |
| Boil | Pekko | 20 g | 10 min | 13.6 % |
| Boil | Falconers Flight | 20 g | 10 min | 11 % |
| Boil | Pekko | 20 g | 1 min | 13.6 % |
| Boil | Falconers Flight | 20 g | 1 min | 11 % |
| Whirlpool | Pekko | 20 g | 20 min | 13.6 % |
| Whirlpool | Falconers flight | 20 g | 20 min | 11 % |
| Dry Hop | Pekko | 20 g | 3 day(s) | 13.6 % |
| Dry Hop | Falconers Flight | 20 g | 3 day(s) | 11 % |

Yeasts

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