

# Żyto IPA

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **68**
- SRM **7.8**
- Style **Rye IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

## Steps

- Temp **66 C**, Time **70 min**

## Mash step by step

- Heat up **16.2 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **70 min** at **66C**
- Sparge using **14.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3.5 kg (64.8%)	79 %	6
Grain	Żytmi	1.5 kg (27.8%)	85 %	8
Grain	Weyermann - Carapils	0.3 kg (5.6%)	78 %	4
Grain	Caraaroma	0.1 kg (1.9%)	78 %	400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	60 g	50 min	7 %
Boil	Amarillo	30 g	15 min	9.5 %
Boil	Challenger	30 g	20 min	7 %
Boil	Amarillo	30 g	0 min	9.5 %
Dry Hop	Amarillo	30 g	5 day(s)	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	---

## Extras

Type	Name	Amount	Use for	Time
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Water Agent	mech irlandzki	4.76 g	Boil	15 min
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