

171 Żytnia ipa

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **61**
- SRM **6.2**
- Style **Rye IPA**

Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **15 %**
- Size with trub loss **18.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.3 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21.5 liter(s)**
- Total mash volume **27.7 liter(s)**

Steps

- Temp **66 C**, Time **30 min**
- Temp **68 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **21.5 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **30 min** at **66C**
- Keep mash **30 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **7 liter(s)** of **76C** water or to achieve **22.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|----------------|--------|-----|
| Grain | Briess - Pilsen Malt | 4.2 kg (68.3%) | 80.5 % | 2 |
| Grain | Briess - Rye Malt | 1.5 kg (24.4%) | 80 % | 7 |
| Grain | płatki jęczmienne | 0.3 kg (4.9%) | 60 % | 4 |
| Grain | Weyermann Caramunich 3 | 0.15 kg (2.4%) | 76 % | 150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------|--------|----------|------------|
| Mash | Simcoe | 20 g | 10 min | 13.2 % |
| Boil | Simcoe | 30 g | 30 min | 13.2 % |
| Boil | Azacca | 50 g | 10 min | 14 % |
| Dry Hop | El Dorado | 90 g | 5 day(s) | 15 % |
| Dry Hop | Citra | 50 g | 5 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| us-05 | Ale | Dry | 22 g | Lallemand |

Notes

- caramunich na wygrzew dla nadania koloru
Dec 16, 2023, 7:16 AM