

Cymes - żytowski przysmak

- Gravity **16.6 BLG**
- ABV ---
- IBU **120**
- SRM **46.7**
- Style **Rye IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.9 liter(s)**
- Total mash volume **31.8 liter(s)**

Steps

- Temp **53 C**, Time **15 min**
- Temp **64 C**, Time **70 min**
- Temp **78 C**, Time **15 min**

Mash step by step

- Heat up **23.9 liter(s)** of strike water to **58.5C**
- Add grains
- Keep mash **15 min** at **53C**
- Keep mash **70 min** at **64C**
- Keep mash **15 min** at **78C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|------|
| Grain | Weyermann - Pale Ale Malt | 4 kg (50.3%) | 85 % | 7 |
| Grain | Rye Malt | 3 kg (37.7%) | 81 % | 10 |
| Grain | Bestmalz - Chocolate | 0.5 kg (6.3%) | 75 % | 900 |
| Grain | Thomas Fawcett - Chocolate | 0.25 kg (3.1%) | 65 % | 1100 |
| Grain | Weyermann - Dark Wheat Malt | 0.2 kg (2.5%) | 85 % | 14 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|------------|------------------------|--------|----------|------------|
| First Wort | Columbus/Tomahawk/Zeus | 75 g | 60 min | 15.5 % |
| Boil | Mosaic | 50 g | 20 min | 10 % |
| Boil | Rakau (NZ) | 30 g | 5 min | 9.5 % |
| Dry Hop | Mosaic | 25 g | 5 day(s) | 10 % |
| Dry Hop | Citra | 25 g | 5 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|-------------|-------------|---------------|-------------------|
| US-05 | Ale | Dry | 11.5 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-------------|---------------|----------------|-------------|
| Fining | Mech | 5 g | Boil | 10 min |