

# IPA #21 ŻYTŃIA

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **35**
- SRM **3.8**
- Style **Rye IPA**

## Batch size

- Expected quantity of finished beer **550 liter(s)**
- Trub loss **5 %**
- Size with trub loss **583 liter(s)**
- Boil time **60 min**
- Evaporation rate **2 %/h**
- Boil size **622.7 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **428.8 liter(s)**
- Total mash volume **551.3 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński Weyermann	55 kg (43.1%)	80.5 %	3.5
Grain	Żytńi Weyermann	37.5 kg (29.4%)	81 %	7
Grain	Płatki pszenne	30 kg (23.5%)	60 %	4
Sugar	Maltodekstryna	5 kg (3.9%)	100 %	1

## Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Citra	1250 g	15 min	13 %
Whirlpool	El Dorado	1250 g	15 min	15 %
Dry Hop	Citra BIO	2500 g	10 day(s)	13 %
Dry Hop	Sabro BIO	2000 g	10 day(s)	13 %
Dry Hop	Sabro	3000 g	6 day(s)	13 %
Dry Hop	Vic Secret	2000 g	6 day(s)	19 %
Dry Hop	El Dorado	2500 g	3 day(s)	13 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP077	Ale	Liquid	2000 ml	White Labs

## Notes

- Zgłoszenie 13°  
May 8, 2024, 1:41 PM