

Żytnia AIPA

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **41**
- SRM **8.3**
- 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 **75 %**
- Liquor-to-grist ratio **3.4 liter(s) / kg**
- Mash size **17.3 liter(s)**
- Total mash volume **22.4 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **17.3 liter(s)** of strike water to **75.1C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **13.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Bestt Pale Ale	2.8 kg (54.9%)	80.5 %	6
Grain	Żytni	1.8 kg (35.3%)	85 %	8
Grain	Strzegom Karmel 150	0.3 kg (5.9%)	75 %	150
Grain	Bestmalz Red X	0.2 kg (3.9%)	79 %	30

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Jarrylo	15 g	60 min	15 %
Boil	Chinook	10 g	30 min	13 %
Aroma (end of boil)	Mosaic	15 g	10 min	10 %
Aroma (end of boil)	Mosaic	30 g	0 min	10 %
Dry Hop	Centennial	25 g	7 day(s)	10.5 %
Dry Hop	Mosaic	60 g	3 day(s)	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	---

Notes

- zalegająca goryczka , mocna goryczka
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