

# Żytnia AIPA

- Gravity **15 BLG**
- ABV ---
- IBU **56**
- SRM **9.2**
- 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 liter(s) / kg**
- Mash size **17.7 liter(s)**
- Total mash volume **23.6 liter(s)**

## Steps

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

## Mash step by step

- Heat up **17.7 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **13.5 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	4 kg (67.8%)	80.5 %	6
Grain	Żytni	1.5 kg (25.4%)	85 %	8
Grain	Strzegom Karmel 150	0.4 kg (6.8%)	75 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	15 g	60 min	15.5 %
Boil	Zythos	30 g	30 min	11 %
Aroma (end of boil)	Cascade	35 g	10 min	6 %
Aroma (end of boil)	Cascade	30 g	0 min	6 %
Dry Hop	Sorachi Ace	25 g	7 day(s)	10 %
Dry Hop	Mosaic	60 g	7 day(s)	10 %

## Yeasts

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