

# Żytnia Black IPA

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **58**
- SRM **18.4**
- Style **Black IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **10 %**
- Size with trub loss **25.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **29.5 liter(s)**

## Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.6 liter(s)**
- Total mash volume **23.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.3 kg (73.5%)	80 %	5
Grain	Karmelowy żytni Strzegom	0.25 kg (4.3%)	75 %	150
Grain	płatki żytnie	1 kg (17.1%)	71 %	3
Grain	Strzegom Czekoladowy ciemny	0.15 kg (2.6%)	68 %	1200
Grain	Roasted rye fawcett	0.15 kg (2.6%)	68 %	600

## Hops

Use for	Name	Amount	Time	Alpha acid
Dry Hop	Cascade	50 g	3 day(s)	8 %
Whirlpool	cascade	20 g	15 min	8.1 %
Whirlpool	sabro	20 g	15 min	15 %
Whirlpool	Chinook	20 g	15 min	11.2 %
Boil	Chinook	20 g	20 min	11.2 %
Boil	cascade	28.3 g	20 min	8.1 %
Boil	chinook	20 g	50 min	11.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Slant	130 ml	---