

Zytnia IPA

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **38**
- SRM **5.9**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|----------------|-------|-----|
| Grain | Żytni | 0.7 kg (20%) | 85 % | 8 |
| Grain | Pilzneński | 1.4 kg (40%) | 81 % | 4 |
| Grain | Viking Pale Ale malt | 1.1 kg (31.4%) | 80 % | 5 |
| Grain | Słód Caramunich Typ II Weyermann | 0.1 kg (2.9%) | 73 % | 120 |
| Grain | Płatki owsiane | 0.2 kg (5.7%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|--------|--------|--------|------------|
| Boil | Magnum | 5 g | 55 min | 13.5 % |
| Boil | Magnum | 7 g | 25 min | 13.5 % |
| Boil | Magnum | 7 g | 15 min | 13.5 % |
| Boil | Magnum | 20 g | 5 min | 13.5 % |
| Whirlpool | Magnum | 25 g | --- | 13.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------|------|------|--------|------------|
| FM53 Voss kveik | Ale | Dry | 2 g | FM |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-------------------|--------|---------|--------|
| Water Agent | gips piwowarski | 3 g | Mash | 60 min |
| Water Agent | kwask mlekowy 80% | 3 g | Mash | 45 min |