

# 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