

# Żytnia IPA

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **42**
- SRM **4.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **4 %**
- Size with trub loss **22.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **26.6 liter(s)**

## Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **60 min**

## Mash step by step

- Heat up **15.9 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **60 min** at **76C**
- Sparge using **16 liter(s)** of **76C** water or to achieve **26.6 liter(s)** of wort

## Fermentables

| Type    | Name                        | Amount        | Yield | EBC |
|---------|-----------------------------|---------------|-------|-----|
| Grain   | Viking Pilsner malt         | 2 kg (36.4%)  | 82 %  | 4   |
| Grain   | Viking Pale Ale malt        | 2 kg (36.4%)  | 80 %  | 5   |
| Grain   | Żytni                       | 1 kg (18.2%)  | 85 %  | 8   |
| Grain   | Cara-Pils/Dextrine          | 0.2 kg (3.6%) | 72 %  | 4   |
| Grain   | Weyermann - Acidulated Malt | 0.1 kg (1.8%) | 80 %  | 6   |
| Adjunct | Rice Hulls                  | 0.2 kg (3.6%) | 1 %   | 0   |

## Hops

| Use for | Name   | Amount | Time   | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil    | Citra  | 10 g   | 60 min | 12 %       |
| Boil    | Citra  | 20 g   | 20 min | 12 %       |
| Boil    | Simcoe | 10 g   | 20 min | 13.2 %     |
| Boil    | Citra  | 20 g   | 5 min  | 12 %       |
| Boil    | Simcoe | 20 g   | 5 min  | 13.2 %     |
| Boil    | Citra  | 20 g   | 0 min  | 12 %       |
| Boil    | Simcoe | 20 g   | 0 min  | 13.2 %     |