

# ZYTNIIE

- Gravity **15.2 BLG**
- ABV ---
- IBU **67**
- SRM **9.8**
- Style **Rye IPA**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **15.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.2 liter(s)**
- Total mash volume **13.6 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **75 C**, Time **0 min**

## Mash step by step

- Heat up **10.2 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **0 min** at **75C**
- Sparge using **9.1 liter(s)** of **76C** water or to achieve **15.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2.5 kg (73.5%)	79 %	6
Grain	Żytni	0.5 kg (14.7%)	85 %	8
Grain	Strzegom Monachijski typ II	0.2 kg (5.9%)	79 %	22
Grain	Chit Malt	0.1 kg (2.9%)	50 %	2
Grain	Strzegom Karmel 150	0.1 kg (2.9%)	75 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	60 min	8 %
Boil	Citra	5 g	25 min	12 %
Boil	Amarillo	5 g	25 min	9.5 %
Boil	Mosaic	5 g	25 min	10 %
Boil	Citra	5 g	10 min	12 %
Boil	Amarillo	5 g	10 min	9.5 %
Boil	Mosaic	5 g	10 min	10 %
Whirlpool	citra amarillo mosaic	15 g	0 min	10 %
Dry Hop	citra	15 g	5 day(s)	10 %

Dry Hop	Mosaic	15 g	5 day(s)	10 %
Dry Hop	Amarillo	15 g	5 day(s)	9.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	5 g	fermentis