

Żytnie 2022

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **52**
- SRM **4.7**
- Style **Rye IPA**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.1 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

Steps

- Temp **68 C**, Time **45 min**

Mash step by step

- Heat up **17.5 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **45 min** at **68C**
- Sparge using **12.6 liter(s)** of **76C** water or to achieve **25.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|------------|-------|-----|
| Grain | Viking Pale Ale malt | 3 kg (60%) | 80 % | 5 |
| Grain | Żytni | 2 kg (40%) | 85 % | 8 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil | lunga | 40 g | 60 min | 11 % |
| Aroma (end of boil) | Chinook | 20 g | 5 min | 13 % |
| Dry Hop | Chinook | 80 g | 3 day(s) | 13 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|-------|--------|------------|
| us-05 | Ale | Slant | 150 ml | fermentis |