

# Żytnie AIPA TW

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **70**
- SRM **8.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

## Steps

- Temp **68 C**, Time **90 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **15.6 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **90 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 3.6 kg (69.2%) | 80 %  | 5   |
| Grain | Żytni                | 1.2 kg (23.1%) | 85 %  | 8   |
| Grain | Strzegom Karmel 150  | 0.4 kg (7.7%)  | 75 %  | 150 |

## Hops

| Use for             | Name        | Amount | Time     | Alpha acid |
|---------------------|-------------|--------|----------|------------|
| Boil                | Warrior     | 15 g   | 60 min   | 15.5 %     |
| Aroma (end of boil) | Mosaic      | 30 g   | 15 min   | 10 %       |
| Aroma (end of boil) | Mosaic      | 30 g   | 10 min   | 10 %       |
| Aroma (end of boil) | Cascade     | 25 g   | 10 min   | 6 %        |
| Aroma (end of boil) | Sorachi Ace | 25 g   | 5 min    | 10 %       |
| Aroma (end of boil) | Zythos      | 30 g   | 5 min    | 11 %       |
| Dry Hop             | Cascade     | 40 g   | 6 day(s) | 6 %        |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11.5 g | Fermentis  |