

Žytnie IPA

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **35**
- SRM **6.5**
- Style **Rye IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.8 kg (67.9%)	80 %	5
Grain	Žytni	1.5 kg (26.8%)	85 %	8
Grain	Caramunich® typ I	0.3 kg (5.4%)	73 %	80

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	5 g	60 min	12 %
Boil	Citra	20 g	20 min	12 %
Boil	Citra	30 g	10 min	12 %
Whirlpool	Citra	30 g	0 min	12 %

Yeasts

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