

Żytnie IPA

- Gravity **15 BLG**
- ABV ---
- IBU **78**
- SRM **7.6**
- Style **American 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 **3.1 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22.6 liter(s)**

Steps

- Temp **63 C**, Time **45 min**
- Temp **72 C**, Time **10 min**

Mash step by step

- Heat up **17.1 liter(s)** of strike water to **69.9C**
- Add grains
- Keep mash **45 min** at **63C**
- Keep mash **10 min** at **72C**
- Sparge using **13.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) Bel	3 kg (54.5%)	80 %	6
Grain	Briess - Rye Malt	2 kg (36.4%)	80 %	7
Grain	Abbey Castle	0.25 kg (4.5%)	80 %	45
Grain	Briess - Wheat Malt, White	0.25 kg (4.5%)	85 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	dr Rudi	20 g	30 min	11.9 %
Boil	Enigma	10 g	30 min	17.2 %
Boil	Topaz	20 g	20 min	16.3 %
Boil	Enigma	20 g	10 min	17.2 %
Boil	Topaz	20 g	5 min	16.3 %
Boil	Enigma	20 g	0 min	17.2 %
Dry Hop	dr Rudi	20 g	7 day(s)	11.9 %
Dry Hop	Enigma	50 g	7 day(s)	17.2 %
Dry Hop	Topaz	10 g	7 day(s)	16.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
s 04	Ale	Dry	11 g	---