

# Zytnie new england

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **32**
- SRM **5**
- Style **Rye IPA**

## Batch size

- Expected quantity of finished beer **2000 liter(s)**
- Trub loss **5 %**
- Size with trub loss **2200 liter(s)**
- Boil time **60 min**
- Evaporation rate **2 %/h**
- Boil size **2346 liter(s)**

## Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **1750 liter(s)**
- Total mash volume **2250 liter(s)**

## Fermentables

| Type  | Name                     | Amount       | Yield | EBC |
|-------|--------------------------|--------------|-------|-----|
| Grain | Weyermann - Pilsner Malt | 325 kg (65%) | 81 %  | 5   |
| Grain | Carahell                 | 25 kg (5%)   | 77 %  | 26  |
| Grain | Wheat oats               | 25 kg (5%)   | 80 %  | 3   |
| Grain | Rye Malt                 | 125 kg (25%) | 63 %  | 10  |

## Hops

| Use for   | Name              | Amount | Time     | Alpha acid |
|-----------|-------------------|--------|----------|------------|
| Boil      | Warrior           | 1500 g | 30 min   | 15.5 %     |
| Whirlpool | El Dorado         | 5000 g | 10 min   | 15 %       |
| Dry Hop   | Falconer's Flight | 5000 g | 4 day(s) | 10.5 %     |

## Yeasts

| Name                         | Type | Form   | Amount  | Laboratory  |
|------------------------------|------|--------|---------|-------------|
| Wyeast - 1318 London Ale III | Ale  | Liquid | 1000 ml | Wyeast Labs |

## Extras

| Type  | Name              | Amount   | Use for | Time |
|-------|-------------------|----------|---------|------|
| Other | Sok z grapefruita | 200000 g | Primary | ---  |