

Żyto? Eureka!

- Gravity **15.7 BLG**
- ABV ---
- IBU **69**
- SRM **7.1**
- 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 **20 %/h**
- Boil size **30 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.1 liter(s)**
- Total mash volume **21.5 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **16.1 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **19.3 liter(s)** of **76C** water or to achieve **30 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Żytni	1.1 kg (20.4%)	85 %	8
Grain	Strzegom Pale Ale	1.5 kg (27.9%)	79 %	6
Grain	Strzegom Pilznieński	2 kg (37.2%)	80 %	4
Grain	Strzegom Monachijski typ I	0.7 kg (13%)	79 %	16
Grain	Strzegom karmelowy	0.08 kg (1.5%)	75 %	35

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	30 g	60 min	11 %
Boil	Eureka	20 g	30 min	9 %
Boil	Eureka	20 g	20 min	9 %
Aroma (end of boil)	Eureka	20 g	10 min	9 %
Whirlpool	Eureka	20 g	0 min	9 %
Dry Hop	Eureka	20 g	5 day(s)	9 %

Yeasts

Name	Type	Form	Amount	Laboratory
US 05	Ale	Slant	250 ml	---