

Żytnia IPA

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **66**
- SRM **10.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **38 liter(s)**
- Trub loss **5 %**
- Size with trub loss **39.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **48.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **39.6 liter(s)**
- Total mash volume **52.8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	8 kg (60.6%)	80 %	7
Grain	Briess - Rye Malt	4 kg (30.3%)	80 %	7
Grain	Briess - Caracrysal Wheat Malt	1.2 kg (9.1%)	78 %	108

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nelson Sauvin	50 g	60 min	11 %
Boil	Nelson Sauvin	50 g	40 min	11 %
Boil	Nelson Sauvin	50 g	20 min	11 %
Boil	Nelson Sauvin	50 g	0 min	11 %
Dry Hop	Nelson Sauvin	100 g	4 day(s)	11 %