

# Żytnie AIPA 15 BLG

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **69**
- SRM **8.6**
- Style **Rye IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **83 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Steps

- Temp **68 C**, Time **90 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **19.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **90 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **18.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 4.5 kg (69.2%) | 85 %  | 5   |
| Grain | Żytni                | 1.5 kg (23.1%) | 85 %  | 8   |
| Grain | Strzegom Karmel 150  | 0.5 kg (7.7%)  | 75 %  | 150 |

## Hops

| Use for | Name        | Amount | Time     | Alpha acid |
|---------|-------------|--------|----------|------------|
| Boil    | Warrior     | 20 g   | 60 min   | 15.5 %     |
| Boil    | Mosaic      | 35 g   | 15 min   | 10 %       |
| Boil    | Mosaic      | 40 g   | 10 min   | 10 %       |
| Boil    | Cascade     | 30 g   | 10 min   | 6 %        |
| Boil    | Sorachi Ace | 40 g   | 5 min    | 10 %       |
| Boil    | Zythos      | 40 g   | 5 min    | 11 %       |
| Dry Hop | Cascade     | 50 g   | 4 day(s) | 6 %        |

## Yeasts

| Name         | Type | Form  | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale  | Slant | 150 ml | Fermentis  |