

Jebane Żyto

- Gravity **15.2 BLG**
- ABV ---
- IBU **36**
- SRM **37.6**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **19.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.5 liter(s)**
- Total mash volume **16.6 liter(s)**

Steps

- Temp **45 C**, Time **10 min**
- Temp **68 C**, Time **60 min**
- Temp **75 C**, Time **15 min**

Mash step by step

- Heat up **12.5 liter(s)** of strike water to **49.2C**
- Add grains
- Keep mash **10 min** at **45C**
- Keep mash **60 min** at **68C**
- Keep mash **15 min** at **75C**
- Sparge using **11.6 liter(s)** of **76C** water or to achieve **19.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|----------------|-------|------|
| Grain | Żytni | 1.2 kg (28.9%) | 85 % | 8 |
| Grain | Briess - Pale Ale Malt | 1.7 kg (41%) | 80 % | 7 |
| Grain | kawowy | 0.2 kg (4.8%) | 75 % | 500 |
| Grain | Pilzneński | 0.5 kg (12%) | 81 % | 4 |
| Grain | Extra black | 0.15 kg (3.6%) | 65 % | 1400 |
| Grain | Carahell | 0.4 kg (9.6%) | 77 % | 26 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------------------|--------|--------|------------|
| Boil | East Kent Goldings | 30 g | 60 min | 5.1 % |
| Boil | Lublin (Lubelski) | 20 g | 60 min | 4 % |
| Aroma (end of boil) | Lublin (Lubelski) | 10 g | 10 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11.5 g | Safale |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-----------------------------------|--------|-----------|----------|
| Other | platki debowe srednio opiekane | 30 g | Secondary | 7 day(s) |
| Fining | mech irlandzki | 20 g | Boil | 10 min |