

# Piwo pszenno-żytnie

- Gravity **13.3 BLG**
- ABV ---
- IBU **19**
- SRM **6.7**

## 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 **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Steps

- Temp **44 C**, Time **20 min**
- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **19.5 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **40 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **0 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	Strzegom Pale Ale	3 kg (46.2%)	79 %	6
Grain	Strzegom Pszeniczny	1.5 kg (23.1%)	81 %	6
Grain	Żytni	1.5 kg (23.1%)	85 %	8
Grain	Strzegom Monachijski typ I	0.25 kg (3.8%)	79 %	16
Grain	Fawcett - Pale Crystal	0.25 kg (3.8%)	72.8 %	90

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertauer Tradition	25 g	60 min	6.1 %
Boil	Lublin (Lubelski)	25 g	15 min	4 %