

Pszенno-żytnie

- Gravity **12.4 BLG**
- ABV ---
- IBU **22**
- SRM **12.5**
- Style **Roggenbier**

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 **19.2 liter(s)**
- Total mash volume **25.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Żytni | 1.5 kg (23.4%) | 85 % | 8 |
| Grain | Strzegom Monachijski typ I | 1.5 kg (23.4%) | 79 % | 16 |
| Grain | Strzegom Karmel 300 | 0.4 kg (6.3%) | 70 % | 299 |
| Grain | Strzegom Pilzneński | 1.5 kg (23.4%) | 80 % | 4 |
| Grain | Strzegom Pszeniczny | 0.5 kg (7.8%) | 81 % | 6 |
| Grain | Monachijski pszeniczny | 1 kg (15.6%) | 100 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil | Marynka | 20 g | 60 min | 10 % |
| Boil | Saaz (Czech Republic) | 15 g | 15 min | 4.5 % |
| Boil | Saaz (Czech Republic) | 15 g | 5 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------------------|------|-------|--------|-----------------|
| Mangrove Jack's M29 French Saison | Ale | Slant | 300 ml | Mangrove Jack's |