

# Takie to Życie

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **19**
- SRM **16.4**
- Style **Roggenbier**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.7 liter(s)**
- Total mash volume **11.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Rye Malt	1.6 kg (55.2%)	63 %	10
Grain	Viking Pale Ale malt	1.1 kg (37.9%)	80 %	5
Grain	Fawcett - Dark Crystal	0.15 kg (5.2%)	71 %	300
Grain	Fawcett - Pszeniczny Czekoladowy	0.05 kg (1.7%)	73 %	1001

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Tradition	10 g	60 min	6.4 %
Aroma (end of boil)	Hallertau Tradition	10 g	10 min	6.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP300 - Hefeweizen Ale Yeast	Wheat	Liquid	100 ml	White Labs