

# Żytnie

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **29**
- SRM **37.7**

## Batch size

- Expected quantity of finished beer **25.2 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.9 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1 kg (12.5%)	80 %	4
Grain	Caraaroma	0.5 kg (6.3%)	78 %	400
Grain	Jęczmień palony	0.25 kg (3.1%)	55 %	985
Grain	Viking Pale Ale malt	5 kg (62.5%)	80 %	5
Grain	Strzegom Czekoladowy 1200	0.25 kg (3.1%)	68 %	1202
Grain	Płatki owsiane	0.5 kg (6.3%)	60 %	3
Grain	Castle Cafe	0.5 kg (6.3%)	75.5 %	480

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Mittelfruh	30 g	10 min	4.2 %
Boil	Lublin (Lubelski)	30 g	10 min	4 %
Boil	Marynka	30 g	60 min	8.8 %