

Žytnie

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **19**
- SRM **13**
- 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 **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.6 liter(s)**
- Total mash volume **29 liter(s)**

Steps

- Temp **44 C**, Time **20 min**
- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **22.6 liter(s)** of strike water to **47.4C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **72C**
- Sparge using **15.6 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--|-----------------|-------|-----|
| Grain | Žytni | 4 kg (62%) | 85 % | 8 |
| Grain | Monachijski typ II 20-25 EBC Weyermann | 1.25 kg (19.4%) | 80 % | 20 |
| Grain | Weyermann - Pilsner Malt | 0.9 kg (14%) | 81 % | 4 |
| Grain | Caraaroma | 0.2 kg (3.1%) | --- % | 400 |
| Grain | Carafa | 0.1 kg (1.6%) | 70 % | 664 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil | Hallertau Mittelfruch | 40 g | 60 min | 5 % |
| Boil | Hallertau Mittelfruch | 15 g | 15 min | 5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|-------|------|---------|------------|
| Safale wb06 | Wheat | Dry | 14.38 g | --- |