

## Żytnie #55

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **29**
- SRM **24.9**
- Style **American Wheat or Rye Beer**

### Batch size

- Expected quantity of finished beer **10.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.3 liter(s)**

### Mash information

- Mash efficiency **73 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **10.8 liter(s)**
- Total mash volume **13.6 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Żytni	0.9 kg (33.2%)	76 %	8
Grain	Strzegom Pilzneński	1.05 kg (38.7%)	80 %	4
Grain	Strzegom Monachijski typ II	0.5 kg (18.5%)	79 %	22
Grain	Special B Malt	0.1 kg (3.7%)	65.2 %	315
Grain	Briess - Dark Chocolate Malt	0.16 kg (5.9%)	60 %	1100

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	12 g	50 min	11 %
Boil	Lublin (Lubelski)	6 g	5 min	5 %
Boil	Hersbrucker	11 g	5 min	3.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Kveik Espe	Ale	Slant	150 ml	???
Lutra OYL-071	Ale	Slant	150 ml	Omega

### Extras

Type	Name	Amount	Use for	Time
Spice	jałowiec	1.5 g	Boil	5 min