

# Żytnie czerwone

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **41**
- SRM **9.9**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Fermentables

| Type  | Name                 | Amount       | Yield | EBC |
|-------|----------------------|--------------|-------|-----|
| Grain | Żytni                | 1 kg (20%)   | 85 %  | 8   |
| Grain | Viking Pale Ale malt | 1.5 kg (30%) | 80 %  | 5   |
| Grain | Strzegom Pilznieński | 1 kg (20%)   | 80 %  | 4   |
| Grain | strzegom red ale     | 1 kg (20%)   | 75 %  | 60  |
| Grain | Karmelowy Czerwony   | 0.5 kg (10%) | 75 %  | 59  |

## Hops

| Use for             | Name     | Amount | Time     | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Boil                | Chinook  | 25 g   | 60 min   | 11.3 %     |
| Aroma (end of boil) | Puławski | 30 g   | 10 min   | 6.1 %      |
| Aroma (end of boil) | Equinox  | 10 g   | 5 min    | 13.1 %     |
| Dry Hop             | Mosaic   | 25 g   | 5 day(s) | 10 %       |