

# Żytnie jasne 13,5 Blg

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **14**
- SRM ---
- Style **Roggenbier**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **25.9 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Malt extract - Ekstrakt żytni	2.4 kg (58.5%)	--- %	---
Liquid Extract	Ekstrakt słodowy jasny	1.7 kg (41.5%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Strisselspalt	15 g	60 min	4 %
Boil	Strisselspalt	15 g	15 min	4 %
Boil	Saaz (Czech Republic)	10 g	15 min	4.5 %
Aroma (end of boil)	Saaz (Czech Republic)	20 g	5 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew WB-06	Wheat	Dry	11.5 g	Safbrew