

## #06 Żytnie

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **15**
- SRM **186**
- Style **Roggenbier**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **8 %**
- Size with trub loss **23.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **4 %/h**
- Boil size **25.6 liter(s)**

### Fermentables

| Type           | Name                       | Amount         | Yield | EBC  |
|----------------|----------------------------|----------------|-------|------|
| Liquid Extract | WES ekstrakt słodowy jasny | 1.7 kg (41.5%) | 80 %  | 30   |
| Liquid Extract | Żytni                      | 2.4 kg (58.5%) | 85 %  | 3700 |

### Hops

| Use for             | Name                 | Amount | Time   | Alpha acid |
|---------------------|----------------------|--------|--------|------------|
| Boil                | Spalt Spalter DE     | 30 g   | 60 min | 4.2 %      |
| Aroma (end of boil) | Hallertau Mittelfruh | 15 g   | 10 min | 4.6 %      |

### Yeasts

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