Żytek

- Gravity **13.8 BLG**
- ABV **---**
- IBU **16**
- SRM **9**
- 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 **80 min**
- Evaporation rate **10 %/h**
- Boil size **32.6 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **29.3 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	słód żytni Strzegom	4 kg *(61.5%)*	--- %	14
Grain	słód monachijski bestmalz	1 kg *(15.4%)*	--- %	15
Grain	słód pilzneński bestmalz	1 kg *(15.4%)*	--- %	4.9
Grain	Caramunich® typ I weyermann	0.5 kg *(7.7%)*	73 %	80

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertauer Mittelfruh	30 g	60 min	4.8 %
Aroma (end of boil)	Hallertauer Mittelfruh	20 g	15 min	4.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
Fermentum Mobile FM41 Gwoździe i Banany	Wheat	Slant	1.5 ml	---