Żytnie 2025

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **35**
- SRM **5.3**
- Style **Rye IPA**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

Steps

- Temp **68 C**, Time **45 min**

Mash step by step

- Heat up **17.5 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **45 min** at **68C**
- Sparge using **10.3 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2 kg *(40%)*	80 %	4
Grain	Żytni	2 kg *(40%)*	85 %	8
Grain	Strzegom Wiedeński	1 kg *(20%)*	79 %	10

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Rody Hodowlane	30 g	60 min	9.3 %
Boil	Rody Hodowlane	20 g	5 min	9.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Slant	150 ml	Danstar

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.