LETNI ŻYTNI ALE

- Gravity **6.8 BLG**
- ABV **2.6 %**
- IBU **20**
- SRM **6.1**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **52 liter(s)**
- Trub loss **8 %**
- Size with trub loss **56.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **67.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.5 liter(s)**
- Total mash volume **28.6 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	MALTEUROP ALE	4 kg *(55.9%)*	80 %	8
Grain	Żytni	2 kg *(28%)*	85 %	8
Grain	Karmelowy żytni Strzegom	0.5 kg *(7%)*	75 %	150
Grain	Karmelowy Czerwony	0.65 kg *(9.1%)*	75 %	30

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	CASCADE	20 g	20 min	7 %
Boil	Cascade	10 g	7 min	7 %
Boil	SIMCOE	15 g	20 min	13 %
Boil	Mosaic	15 g	20 min	12 %
Boil	SIMCOE	10 g	7 min	13 %
Boil	MOSAIC	10 g	7 min	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
S-33	Ale	Dry	10 g	FERMENTIS
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Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.