Żyto 2

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **50**
- SRM **4.2**

Batch size

- Expected quantity of finished beer **23.5 liter(s)**
- Trub loss **2 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.3 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

Steps

- Temp **62 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **20 min**

Mash step by step

- Heat up **17.5 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **20 min** at **78C**
- Sparge using **16.8 liter(s)** of **76C** water or to achieve **29.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg *(60%)*	80 %	5
Grain	Żytni	2 kg *(40%)*	85 %	8

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	20 g	60 min	15.5 %
Boil	Columbus/Tomahawk/Zeus	20 g	20 min	15.5 %
Boil	Columbus/Tomahawk/Zeus	10 g	5 min	15.5 %
Dry Hop	Citra	60 g	4 day(s)	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa Belgian Fruit Spicy Ale Yeast	Ale	Dry	10 g	Gozdawa

Extras

Type	Name	Amount	Use for	Time
Other	Łuska ryżowa	300 g	Mash	20 min

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

Fining	Mech irlandzki	5 g	Boil	20 min