

## #06 Żytnie

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- 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