

Żytnie pieczone lekkie

- Gravity **7.1 BLG**
- ABV **2.7 %**
- IBU ---
- SRM **3.4**
- Style **Specialty Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	2 kg (66.7%)	81 %	5
Grain	Rye Malt	1 kg (33.3%)	63 %	10

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis

Notes

- Plan: 1 kg słodu Żytniego zatrzeć na gęsto i zapiec zacier w temp. 150 stopni C przez 3 godziny, potem dodać do głównego zacieru,
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