

ALE ŻYTO

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **9**
- SRM **8.4**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.8 liter(s) / kg**
- Mash size **20.9 liter(s)**
- Total mash volume **26.4 liter(s)**

Steps

- Temp **66 C**, Time **50 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **25 min**

Mash step by step

- Heat up **20.9 liter(s)** of strike water to **72.1C**
- Add grains
- Keep mash **50 min** at **66C**
- Keep mash **20 min** at **72C**
- Keep mash **25 min** at **78C**
- Sparge using **12.4 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Munich Malt	5 kg (90.9%)	80 %	18
Grain	Płatki owsiane	0.5 kg (9.1%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	domowy 2022	30 g	60 min	3 %

Yeasts

Name	Type	Form	Amount	Laboratory
us 05	Ale	Dry	11 g	---