

Żytnie jasne 13,5 Blg

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **14**
- SRM ---
- Style **Roggenbier**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **25.9 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|----------------------------------|----------------|-------|-----|
| Liquid Extract | Malt extract - Ekstrakt żytni | 2.4 kg (58.5%) | --- % | --- |
| Liquid Extract | Ekstrakt słodowy jasny | 1.7 kg (41.5%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------------------------|--------|--------|------------|
| Boil | Strisselspalt | 15 g | 60 min | 4 % |
| Boil | Strisselspalt | 15 g | 15 min | 4 % |
| Boil | Saaz (Czech Republic) | 10 g | 15 min | 4.5 % |
| Aroma (end of boil) | Saaz (Czech Republic) | 20 g | 5 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------|-------|------|--------|------------|
| Safbrew WB-06 | Wheat | Dry | 11.5 g | Safbrew |