#42 Piotr Żyto

- Gravity **12.6 BLG**
- ABV **---**
- IBU **14**
- SRM **4.6**
- Style **Roggenbier**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **45 C**, Time **15 min**
- Temp **63 C**, Time **1 min**
- Temp **72 C**, Time **10 min**
- Temp **100 C**, Time **15 min**
- Temp **72 C**, Time **45 min**
- Temp **76 C**, Time **15 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **49.2C**
- Add grains
- Keep mash **15 min** at **45C**
- Keep mash **1 min** at **63C**
- Keep mash **45 min** at **72C**
- Keep mash **10 min** at **72C**
- Keep mash **15 min** at **76C**
- Keep mash **15 min** at **100C**
- Sparge using **16 liter(s)** of **76C** water or to achieve **26 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Żytni strzegom	2 kg *(40%)*	81 %	8
Grain	Strzegom Pilzneński	3 kg *(60%)*	80 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	30 g	60 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Liquid	200 ml	Fermentum Mobile