

#231 Amerykańskie żytnie

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **14**
- SRM **4.3**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **20.7 liter(s)**
- Trub loss **7 %**
- Size with trub loss **23.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **6 %/h**
- Boil size **25.2 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.18 liter(s) / kg**
- Mash size **14.5 liter(s)**
- Total mash volume **19 liter(s)**

Steps

- Temp **66 C**, Time **75 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **14.5 liter(s)** of strike water to **73.2C**
- Add grains
- Keep mash **75 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **25.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Maris Otter pale ale	1.5 kg (33%)	80 %	7
Grain	Viking Malt żytni	1.5 kg (33%)	85 %	8
Grain	Viking Malt piłznieński	1.35 kg (29.7%)	80 %	4
Grain	Viking Malt pszeniczny	0.2 kg (4.4%)	81 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka PL 2023	15 g	60 min	7.8 %
Aroma (end of boil)	Cascade US 2023	25 g	1 min	7.8 %
Aroma (end of boil)	Elani US 2023	25 g	1 min	5.7 %
Dry Hop	Cascade US 2023	25 g	7 day(s)	7.8 %
Dry Hop	Elani US 2023	25 g	7 day(s)	5.7 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP066 - London Fog	Ale	Slant	80 ml	White Labs