

# Jebane Żyto

- Gravity **15.2 BLG**
- ABV ---
- IBU **36**
- SRM **37.6**
- Style **Oatmeal Stout**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **19.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.5 liter(s)**
- Total mash volume **16.6 liter(s)**

## Steps

- Temp **45 C**, Time **10 min**
- Temp **68 C**, Time **60 min**
- Temp **75 C**, Time **15 min**

## Mash step by step

- Heat up **12.5 liter(s)** of strike water to **49.2C**
- Add grains
- Keep mash **10 min** at **45C**
- Keep mash **60 min** at **68C**
- Keep mash **15 min** at **75C**
- Sparge using **11.6 liter(s)** of **76C** water or to achieve **19.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Żytmi	1.2 kg (28.9%)	85 %	8
Grain	Briess - Pale Ale Malt	1.7 kg (41%)	80 %	7
Grain	kawowy	0.2 kg (4.8%)	75 %	500
Grain	Pilzneński	0.5 kg (12%)	81 %	4
Grain	Extra black	0.15 kg (3.6%)	65 %	1400
Grain	Carahell	0.4 kg (9.6%)	77 %	26

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	30 g	60 min	5.1 %
Boil	Lublin (Lubelski)	20 g	60 min	4 %
Aroma (end of boil)	Lublin (Lubelski)	10 g	10 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale

## Extras

Type	Name	Amount	Use for	Time
Other	platki debowe srednio opiekane	30 g	Secondary	7 day(s)
Fining	mech irlandzki	20 g	Boil	10 min