

Żytnie

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **13**
- SRM **8.6**
- Style **Roggenbier**

Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **9.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **11 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **7.7 liter(s)**
- Total mash volume **9.9 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1 kg (45.5%)	81 %	4
Grain	Żytni	1 kg (45.5%)	85 %	8
Grain	Karmelowy Pszeniczny Strzegom	0.2 kg (9.1%)	79 %	130

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	20 g	60 min	2.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wb-06	Wheat	Slant	200 ml	---