

Żytnie

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **29**
- SRM **37.7**

Batch size

- Expected quantity of finished beer **25.2 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.9 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|----------------|--------|------|
| Grain | Strzegom Pilzneński | 1 kg (12.5%) | 80 % | 4 |
| Grain | Caraaroma | 0.5 kg (6.3%) | 78 % | 400 |
| Grain | Jęczmień palony | 0.25 kg (3.1%) | 55 % | 985 |
| Grain | Viking Pale Ale malt | 5 kg (62.5%) | 80 % | 5 |
| Grain | Strzegom Czekoladowy 1200 | 0.25 kg (3.1%) | 68 % | 1202 |
| Grain | Płatki owsiane | 0.5 kg (6.3%) | 60 % | 3 |
| Grain | Castle Cafe | 0.5 kg (6.3%) | 75.5 % | 480 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------------------|--------|--------|------------|
| Boil | Hallertau Mittelfruh | 30 g | 10 min | 4.2 % |
| Boil | Lublin (Lubelski) | 30 g | 10 min | 4 % |
| Boil | Marynka | 30 g | 60 min | 8.8 % |