

# Żytnie

---

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **12**
- SRM **4.9**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **17.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszoniczny	1.8 kg (41.9%)	85 %	4
Grain	Monachijski	1.6 kg (37.2%)	80 %	16
Grain	Żytni	0.9 kg (20.9%)	85 %	8

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	6 g	60 min	6.7 %
Boil	Perle	10 g	60 min	7.2 %