

# Żytnie wg receptury z homebeer.pl

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **30**
- SRM **12.8**
- Style **Roggenbier**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.3 liter(s)**
- Total mash volume **20.4 liter(s)**

## Steps

- Temp **44 C**, Time **20 min**
- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **20 min**

## Mash step by step

- Heat up **15.3 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **72C**
- Sparge using **15.5 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Rye Malt	2 kg (39.2%)	85 %	7
Grain	Strzegom Pilzneński	1.6 kg (31.4%)	80 %	4
Grain	Strzegom Monachijski typ II	0.8 kg (15.7%)	79 %	22
Grain	Strzegom Karmel 300	0.2 kg (3.9%)	70 %	299
Grain	Strzegom Karmel 600	0.1 kg (2%)	68 %	601
Grain	Strzegom Pszeniczny	0.4 kg (7.8%)	81 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Perle	20 g	70 min	7 %
Boil	Perle	20 g	30 min	7 %
Boil	Perle	10 g	10 min	7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Safbrew WB-06	Wheat	Dry	11.5 g	Safbrew
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