

# Żyto w Błocie!

- Gravity **12.2 BLG**
- ABV ---
- IBU **24**
- SRM **26**
- Style **Brown Porter**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **15 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.7 liter(s)**
- Total mash volume **22.7 liter(s)**

## Fermentables

| Type  | Name                           | Amount        | Yield | EBC  |
|-------|--------------------------------|---------------|-------|------|
| Grain | Pale Ale                       | 2 kg (39.6%)  | 80 %  | 4    |
| Grain | Żytni                          | 2 kg (39.6%)  | 85 %  | 8    |
| Grain | Brown Malt (British Chocolate) | 0.5 kg (9.9%) | 70 %  | 128  |
| Grain | Strzegom Czekoladowy ciemny    | 0.15 kg (3%)  | 68 %  | 1200 |
| Grain | Caraamber                      | 0.4 kg (7.9%) | 75 %  | 59   |

## Hops

| Use for | Name       | Amount | Time   | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil    | Fuggles    | 25 g   | 10 min | 4.5 %      |
| Boil    | Challenger | 25 g   | 60 min | 7 %        |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 10 g   | Safale     |