

# Żyto

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU ---
- SRM **8.5**
- Style **Rye IPA**

## Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **9.5 liter(s)**
- Total mash volume **13.3 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	1 kg (26.3%)	80 %	7
Grain	żyto	1 kg (26.3%)	--- %	---
Grain	Pszeniczny	0.3 kg (7.9%)	85 %	4
Grain	Caramel/Crystal Malt - 10L	0.5 kg (13.2%)	75 %	20
Grain	Monachijski	0.5 kg (13.2%)	80 %	16
Grain	Karmelowy Czerwony	0.5 kg (13.2%)	75 %	59