

# Żytowskie

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **26**
- SRM **15.1**
- 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 **17 liter(s)**
- Total mash volume **22.6 liter(s)**

## Steps

- Temp **64 C**, Time **50 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **2 min**

## Mash step by step

- Heat up **17 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **50 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **2 min** at **78C**
- Sparge using **14.4 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Żytni	2.5 kg (44.2%)	85 %	8
Grain	Strzegom Pilzneński	1.5 kg (26.5%)	80 %	4
Grain	Monachijski	1 kg (17.7%)	80 %	16
Grain	Karmelowy żytni Strzegom	0.5 kg (8.8%)	75 %	150
Grain	Strzegom Karmel 600	0.15 kg (2.7%)	68 %	601

## Hops

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

## Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew WB-06	Wheat	Dry	11 g	Safbrew

## Notes

- <https://homebeer.pl/pl/p/Slod-zytni-Viking-Malt-Strzegom-/1203>

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

<https://homebeer.pl/pl/p/Slod-pilznenski-zero-Viking-Malt-Strzegom-/1134>  
<https://homebeer.pl/pl/p/Slod-monachijski-Viking-Malt-Strzegom-/837>  
<https://homebeer.pl/pl/p/Slod-Cararye-zytni-karmelowy-Weyermann-/1232>  
<https://homebeer.pl/pl/p/Slod-karmelowy-600-Viking-Malt-Strzegom-/832>

<https://homebeer.pl/pl/p/Chmiel-Perle-PL-granulat/175>

<https://homebeer.pl/pl/p/Drozdze-do-piwa-domowego-Fermentis-Safbrew-WB-06/820>  
*Jun 21, 2020, 12:56 PM*