

# Ale pszen-żytnie

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- Gravity **9.5 BLG**
- ABV **3.7 %**
- IBU **18**
- SRM **3.7**

## Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.9 liter(s)**

## Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

## Steps

- Temp **66 C**, Time **50 min**
- Temp **70 C**, Time **20 min**

## Mash step by step

- Heat up **17.5 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **50 min** at **66C**
- Keep mash **20 min** at **70C**
- Sparge using **20.4 liter(s)** of **76C** water or to achieve **32.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3.5 kg (70%)	80 %	4
Grain	Pszeniczny	0.5 kg (10%)	85 %	4
Grain	Żytni	0.5 kg (10%)	85 %	8
Grain	Monachijski	0.5 kg (10%)	80 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	65 min	9.5 %
Whirlpool	Citra	50 g	0 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM54 Gorączka kalifornijska	Ale	Liquid	500 ml	Fermentum Mobile