

# Ciemne żytnie

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **37**
- SRM **23.4**
- Style **Roggenbier**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **3 %**
- Size with trub loss **20.8 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Żytni	1.2 kg (27.3%)	80 %	90
Liquid Extract	Ekstrakt ciemny	3.2 kg (72.7%)	80 %	90

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tradition	30 g	15 min	5.5 %
Aroma (end of boil)	Saaz (Czech Republic)	30 g	60 min	4.5 %
Aroma (end of boil)	Saaz (Czech Republic)	30 g	70 min	4.5 %

## Yeasts

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

## Notes

- Fermentacja w lodówce temp 16°C.  
*Mar 19, 2018, 10:18 AM*