

## low stout żyto

---

- Gravity **6.1 BLG**
- ABV **2.3 %**
- IBU **10**
- SRM **36.4**
- Style **Specialty Beer**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.1 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **3.3 liter(s)**
- Total mash volume **4.4 liter(s)**

### Steps

- Temp **72 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

### Mash step by step

- Heat up **3.3 liter(s)** of strike water to **80.7C**
- Add grains
- Keep mash **60 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **9.9 liter(s)** of **76C** water or to achieve **12.1 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Żytni	0.5 kg (45.5%)	85 %	8
Grain	czekoladowy wayerman żytni	0.5 kg (45.5%)	70 %	700
Grain	Karmelowy żytni Strzegom	0.1 kg (9.1%)	75 %	150

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	3 g	60 min	11 %