

# Pszенno-żytnie Zytorillo

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **29**
- SRM **16.2**
- Style **Roggenbier**

## 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 **12.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **8 liter(s)**
- Total mash volume **10.3 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Żytni	0.5 kg (21.7%)	85 %	8
Grain	Strzegom Karmel 300	0.3 kg (13%)	70 %	299
Grain	Briess - Pale Ale Malt	1 kg (43.5%)	80 %	7
Grain	Monachijski pszeniczny	0.5 kg (21.7%)	100 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	8 g	60 min	8.4 %
Boil	Amarillo	20 g	10 min	8.4 %
Dry Hop	Amarillo	17 g	2 day(s)	8.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us	Ale	Dry	5 g	Safale