

# Wino żytnie

- Gravity **30 BLG**
- ABV **14.8 %**
- IBU **74**
- SRM **10.1**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **20.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.2 liter(s) / kg**
- Mash size **20.9 liter(s)**
- Total mash volume **30.4 liter(s)**

## Steps

- Temp **62 C**, Time **80 min**
- Temp **72 C**, Time **10 min**
- Temp **79 C**, Time **1 min**

## Mash step by step

- Heat up **20.9 liter(s)** of strike water to **71.5C**
- Add grains
- Keep mash **80 min** at **62C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **79C**
- Sparge using **9.4 liter(s)** of **76C** water or to achieve **20.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Żytni	9.5 kg (100%)	80 %	8

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	75 g	60 min	11.6 %
Boil	Magnum	25 g	15 min	11.6 %
Boil	Summit	15 g	1 min	17 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew WB-06	Wheat	Slant	1000 ml	Safbrew

## Notes

- Przerwa beta-glukanowa jest dla mięczaków.  
*Dec 2, 2017, 11:05 AM*