

# Żydnie #1

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **13**
- SRM **8.6**
- Style **Roggenbier**

## Batch size

- Expected quantity of finished beer **550 liter(s)**
- Trub loss **5 %**
- Size with trub loss **583 liter(s)**
- Boil time **60 min**
- Evaporation rate **2 %/h**
- Boil size **622.7 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **418.3 liter(s)**
- Total mash volume **537.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Żytni	50 kg (41.8%)	85 %	8
Grain	Strzegom Monachijski typ I	37.5 kg (31.4%)	79 %	16
Grain	Weyermann - Carawheat	7 kg (5.9%)	77 %	110
Grain	Strzegom Monachijski typ II	25 kg (20.9%)	79 %	22

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Mittelfruh	350 g	10 min	5 %
Boil	Idaho 7	200 g	60 min	12.7 %