

Żytnie

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **16**
- SRM **12.2**
- Style **Roggenbier**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Żytni | 2 kg (41.7%) | 85 % | 8 |
| Grain | Castle Pale Ale | 1 kg (20.8%) | 80 % | 8 |
| Grain | Strzegom Pilzneński | 1.6 kg (33.3%) | 80 % | 4 |
| Grain | Strzegom Karmel 600 | 0.2 kg (4.2%) | 68 % | 601 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 10 g | 60 min | 10 % |
| Boil | Zula | 5 g | 60 min | 8.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|-------|------|--------|------------|
| wb-06 | Wheat | Dry | 11 g | --- |