

## #2 Żyćko

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **23**
- SRM **7.2**
- 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 **9.5 liter(s)**
- Total mash volume **12.2 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Żytni	1.7 kg (63%)	85 %	7
Grain	Monachijski	0.5 kg (18.5%)	80 %	15
Grain	Pilzneński	0.375 kg (13.9%)	81 %	4
Grain	Caramunich® typ I	0.125 kg (4.6%)	73 %	90

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Liberty	15 g	60 min	5 %
Aroma (end of boil)	Liberty	15 g	15 min	5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Slant	100 ml	Fermentum Mobile