

## #50 Otyż a żóto

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **16**
- SRM **134.3**
- Style **Roggenbier**

### Batch size

- Expected quantity of finished beer **17.4 liter(s)**
- Trub loss **7 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **1 %/h**
- Boil size **20.2 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Żytni	1.2 kg (33.3%)	85 %	3700
Liquid Extract	WES ekstrakt słodowy jasny	2.4 kg (66.7%)	70.5 %	30

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lubelski PL 2018 granulát	20 g	60 min	3 %
Boil	Lubelski PL 2018 granulát	20 g	30 min	3 %
Aroma (end of boil)	Lubelski PL 2018 granulát	20 g	10 min	3 %
Dry Hop	Lubelski PL 2018 granulát	40 g	5 day(s)	3 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Liquid	30 ml	Fermentum Mobile