

# Tęgie Żyto

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- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **27**
- SRM **30.4**
- Style **Foreign Extra Stout**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **3 %**
- Size with trub loss **23.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.8 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.3 liter(s)**
- Total mash volume **27 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (74.1%)	80 %	5
Grain	Rye, Flaked	1 kg (14.8%)	78.3 %	4
Grain	Weyermann Palony Jęczmien	0.25 kg (3.7%)	55 %	1150
Grain	Weyermann żytni Czekoladowy	0.25 kg (3.7%)	70 %	1050
Grain	Simpsons - Crystal Rye	0.25 kg (3.7%)	73 %	177

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	25 g	60 min	12.5 %