

Żydnie #1

- 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 % |