

# Żytko

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **38**
- SRM **4.9**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.1 liter(s)**
- Total mash volume **28.2 liter(s)**

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński  | 2 kg (28.4%)   | 80 %  | 4   |
| Grain | Viking Pale Ale malt | 2.2 kg (31.2%) | 80 %  | 5   |
| Grain | Żytni                | 2.5 kg (35.5%) | 85 %  | 8   |
| Grain | Carabody             | 0.35 kg (5%)   | 80 %  | 6   |

## Hops

| Use for   | Name | Amount | Time   | Alpha acid |
|-----------|------|--------|--------|------------|
| Boil      | Zula | 30 g   | 50 min | 10.6 %     |
| Boil      | Zula | 30 g   | 15 min | 10.6 %     |
| Whirlpool | Zula | 30 g   | 0 min  | 10.6 %     |

## Yeasts

| Name  | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| Us-05 | Ale  | Dry  | 11 g   | Safale     |