

## Żytnie 13

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **26**
- SRM **12**
- Style **Roggenbier**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **28.3 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.3 liter(s)**
- Total mash volume **20.4 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Żytni	2 kg (39.2%)	85 %	8
Grain	Strzegom Pilzneński	1.6 kg (31.4%)	80 %	4
Grain	Strzegom Monachijski typ II	0.8 kg (15.7%)	79 %	22
Grain	Strzegom Karmel 300	0.2 kg (3.9%)	70 %	299
Grain	Strzegom Karmel 600	0.1 kg (2%)	68 %	601
Grain	Strzegom Pszeniczny	0.4 kg (7.8%)	81 %	6

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Perle	20 g	70 min	7 %
Boil	Perle	20 g	30 min	7 %
Boil	Perle	5 g	10 min	7 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	150 ml	Safale