

# Žytnie

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **19**
- SRM **13**
- Style **Roggenbier**

## 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 **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.6 liter(s)**
- Total mash volume **29 liter(s)**

## Steps

- Temp **44 C**, Time **20 min**
- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **20 min**

## Mash step by step

- Heat up **22.6 liter(s)** of strike water to **47.4C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **72C**
- Sparge using **15.6 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

| Type  | Name   | Amount          | Yield | EBC |
|-------|--|-----------------|-------|-----|
| Grain | Žytni  | 4 kg (62%)      | 85 %  | 8   |
| Grain | Monachijski typ II<br>20-25 EBC<br>Weyermann | 1.25 kg (19.4%) | 80 %  | 20  |
| Grain | Weyermann -<br>Pilsner Malt                  | 0.9 kg (14%)    | 81 %  | 4   |
| Grain | Caraaroma                                    | 0.2 kg (3.1%)   | --- % | 400 |
| Grain | Carafa                                       | 0.1 kg (1.6%)   | 70 %  | 664 |

## Hops

| Use for | Name                  | Amount | Time   | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil    | Hallertau Mittelfruch | 40 g   | 60 min | 5 %        |
| Boil    | Hallertau Mittelfruch | 15 g   | 15 min | 5 %        |

## Yeasts

| Name        | Type  | Form | Amount  | Laboratory |
|-------------|-------|------|---------|------------|
| Safale wb06 | Wheat | Dry  | 14.38 g | ---        |