

# Żytnie

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **29**
- SRM **204.4**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	żytni	1.2 kg (70.6%)	80 %	3700
Liquid Extract	WES ekstrakt słodowy ciemny	0.5 kg (29.4%)	80 %	700

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Perle	15 g	60 min	7 %
Aroma (end of boil)	Styrian Golding	15 g	10 min	3.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Brewferm Top	Ale	Dry	6 g	Brewferm

## Extras

Type	Name	Amount	Use for	Time
Flavor	Słód żytni, czekoladowy 500-800 EBC Weyermann	15 g	Boil	30 min
Flavor	Słód pszeniczny czekoladowy 900-1200 EBC Weyermann	15 g	Boil	30 min