

# Żytnie czerwone

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **41**
- SRM **9.9**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Żytni	1 kg (20%)	85 %	8
Grain	Viking Pale Ale malt	1.5 kg (30%)	80 %	5
Grain	Strzegom Pilzneński	1 kg (20%)	80 %	4
Grain	strzegom red ale	1 kg (20%)	75 %	60
Grain	Karmelowy Czerwony	0.5 kg (10%)	75 %	59

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	25 g	60 min	11.3 %
Aroma (end of boil)	Puławski	30 g	10 min	6.1 %
Aroma (end of boil)	Equinox	10 g	5 min	13.1 %
Dry Hop	Mosaic	25 g	5 day(s)	10 %