

# Żyto w Błocie!

- Gravity **12.2 BLG**
- ABV ---
- IBU **24**
- SRM **26**
- Style **Brown Porter**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **15 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.7 liter(s)**
- Total mash volume **22.7 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale	2 kg (39.6%)	80 %	4
Grain	Żytni	2 kg (39.6%)	85 %	8
Grain	Brown Malt (British Chocolate)	0.5 kg (9.9%)	70 %	128
Grain	Strzegom Czekoladowy ciemny	0.15 kg (3%)	68 %	1200
Grain	Caraamber	0.4 kg (7.9%)	75 %	59

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	25 g	10 min	4.5 %
Boil	Challenger	25 g	60 min	7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	10 g	Safale