

Żytomierz

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **14**
- SRM **7**
- Style **Roggenbier**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **14.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **9.5 liter(s)**
- Total mash volume **12.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Żytni | 1.3 kg (48.1%) | 85 % | 8 |
| Grain | Strzegom Monachijski typ II | 0.5 kg (18.5%) | 79 % | 22 |
| Grain | Weyermann - Melanoiden Malt | 0.2 kg (7.4%) | 81 % | 53 |
| Grain | Strzegom Pilzneński | 0.5 kg (18.5%) | 80 % | 4 |
| Grain | Pszeniczny | 0.2 kg (7.4%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------|--------|--------|------------|
| Boil | Mosaic | 5 g | 60 min | 10 % |
| Boil | Hallertau | 5 g | 60 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|-------|------|--------|------------|
| Safale wb-06 | Wheat | Dry | 8 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|-------|--------------|--------|---------|------|
| Other | Łuska ryżowa | 0.5 g | Mash | --- |