

#2 Żyćko

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **23**
- SRM **7.2**
- Style **Roggenbier**

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)**

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 | 1.7 kg (63%) | 85 % | 7 |
| Grain | Monachijski | 0.5 kg (18.5%) | 80 % | 15 |
| Grain | Pilzneński | 0.375 kg (13.9%) | 81 % | 4 |
| Grain | Caramunich® typ I | 0.125 kg (4.6%) | 73 % | 90 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil | Liberty | 15 g | 60 min | 5 % |
| Aroma (end of boil) | Liberty | 15 g | 15 min | 5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------|-------|-------|--------|------------------|
| FM41 Gwoździe i Banany | Wheat | Slant | 100 ml | Fermentum Mobile |