

Ciemne żytnie

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **37**
- SRM **23.4**
- Style **Roggenbier**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **3 %**
- Size with trub loss **20.8 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|-----------------|----------------|-------|-----|
| Grain | Żytni | 1.2 kg (27.3%) | 80 % | 90 |
| Liquid Extract | Ekstrakt ciemny | 3.2 kg (72.7%) | 80 % | 90 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------------------|--------|--------|------------|
| Boil | Tradition | 30 g | 15 min | 5.5 % |
| Aroma (end of boil) | Saaz (Czech Republic) | 30 g | 60 min | 4.5 % |
| Aroma (end of boil) | Saaz (Czech Republic) | 30 g | 70 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------|-------|------|--------|------------|
| Safbrew WB-06 | Wheat | Dry | 11 g | --- |

Notes

- Fermentacja w lodówce temp 16°C.
Mar 19, 2018, 10:18 AM