

lager z żytem

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **37**
- SRM **4.4**
- Style **Premium American Lager**

Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.4 liter(s)**

Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **14.5 liter(s)**
- Total mash volume **17.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|-----------------|-------|-----|
| Grain | Pilzneński | 1.45 kg (50%) | 81 % | 4 |
| Grain | Żytni | 0.45 kg (15.5%) | 85 % | 8 |
| Grain | Weyermann - Carapils | 0.2 kg (6.9%) | 78 % | 4 |
| Grain | Strzegom Monachijski typ I | 0.45 kg (15.5%) | 79 % | 16 |
| Grain | Pszeniczny | 0.35 kg (12.1%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|-----------------|--------|----------|------------|
| Boil | Izabella | 30 g | 45 min | 5.1 % |
| Whirlpool | Izabella | 25 g | 15 min | 5.1 % |
| Boil | Izabella | 20 g | 5 min | 5.1 % |
| Boil | Styrian Golding | 25 g | 10 min | 1.6 % |
| Dry Hop | zula | 30 g | 3 day(s) | 8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|-------|------|--------|------------|
| s-23 | Lager | Dry | 13 g | fermentis |