

# Pszенno-żytnie

- Gravity **12.4 BLG**
- ABV ---
- IBU **22**
- SRM **12.5**
- Style **Roggenbier**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **25.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Żytni	1.5 kg (23.4%)	85 %	8
Grain	Strzegom Monachijski typ I	1.5 kg (23.4%)	79 %	16
Grain	Strzegom Karmel 300	0.4 kg (6.3%)	70 %	299
Grain	Strzegom Pilzneński	1.5 kg (23.4%)	80 %	4
Grain	Strzegom Pszeniczny	0.5 kg (7.8%)	81 %	6
Grain	Monachijski pszeniczny	1 kg (15.6%)	100 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	10 %
Boil	Saaz (Czech Republic)	15 g	15 min	4.5 %
Boil	Saaz (Czech Republic)	15 g	5 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M29 French Saison	Ale	Slant	300 ml	Mangrove Jack's