

# Szyto

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **34**
- SRM **16.3**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.3 liter(s)**
- Total mash volume **28.4 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **21.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **17.5 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Rye Malt	3 kg (42.3%)	63 %	10
Grain	Strzegom Monachijski typ II	1 kg (14.1%)	79 %	22
Grain	Strzegom Pilzneński	1 kg (14.1%)	80 %	4
Grain	Rye, Flaked	1.3 kg (18.3%)	78.3 %	4
Grain	Słód Caramunich Typ II Weyermann	0.4 kg (5.6%)	73 %	120
Grain	Karmelowy Czerwony	0.3 kg (4.2%)	75 %	600
Grain	Acid Malt	0.1 kg (1.4%)	58.7 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus	25 g	50 min	11 %
Boil	Centennial	10 g	50 min	10.5 %
Boil	Hersbrucker	15 g	10 min	4.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale WB-06	Wheat	Dry	11.5 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Other	Łuska orkiszowa	250 g	Mash	60 min