

Żytko

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **25**
- SRM **7.4**
- Style **Roggenbier**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.2 liter(s)**
- Total mash volume **22.1 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|----------------|-------|-----|
| Grain | Żytńi | 2 kg (40.8%) | 85 % | 8 |
| Grain | Strzegom Pilzneński | 1.5 kg (30.6%) | 80 % | 4 |
| Grain | Strzegom Monachijski typ II | 1 kg (20.4%) | 79 % | 22 |
| Grain | Słód Caramunich Typ II Weyermann | 0.2 kg (4.1%) | 73 % | 120 |
| Grain | Weyermann - Acidulated Malt | 0.2 kg (4.1%) | 80 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|----------|------------|
| Boil | Magnum | 15 g | 60 min | 13.5 % |
| Aroma (end of boil) | Lublin (Lubelski) | 15 g | 15 min | 4 % |
| Dry Hop | Lublin (Lubelski) | 20 g | 6 day(s) | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|-------|--------|------------|
| Danstar - Nottingham | Ale | Slant | 250 ml | Danstar |