

Żytko

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **38**
- SRM **4.9**
- Style **American Wheat or Rye Beer**

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 **21.1 liter(s)**
- Total mash volume **28.2 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilznieński	2 kg (28.4%)	80 %	4
Grain	Viking Pale Ale malt	2.2 kg (31.2%)	80 %	5
Grain	Żytni	2.5 kg (35.5%)	85 %	8
Grain	Carabody	0.35 kg (5%)	80 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Zula	30 g	50 min	10.6 %
Boil	Zula	30 g	15 min	10.6 %
Whirlpool	Zula	30 g	0 min	10.6 %
Dry Hop	Hallertau Blanc	50 g	3 day(s)	9.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
Us-05	Ale	Dry	11 g	Safale