

# Żytnie

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **15**
- SRM **9.1**
- Style **Roggenbier**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **29.1 liter(s)**

## Mash information

- Mash efficiency **83 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **24.3 liter(s)**

## Steps

- Temp **45 C**, Time **20 min**
- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **18.9 liter(s)** of strike water to **48.6C**
- Add grains
- Keep mash **20 min** at **45C**
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **15.6 liter(s)** of **76C** water or to achieve **29.1 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount          | Yield | EBC |
|-------|----------------------------|-----------------|-------|-----|
| Grain | Weyermann Żytni            | 3 kg (55.6%)    | 81 %  | 8   |
| Grain | Strzegom Pilzneński        | 1.25 kg (23.1%) | 80 %  | 4   |
| Grain | Strzegom Monachijski typ I | 1 kg (18.5%)    | 79 %  | 16  |
| Grain | Weyermann Caraaroma        | 0.15 kg (2.8%)  | 78 %  | 400 |

## Hops

| Use for             | Name              | Amount | Time   | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil                | Lublin (Lubelski) | 40 g   | 60 min | 3.8 %      |
| Aroma (end of boil) | Lublin (Lubelski) | 10 g   | 5 min  | 3.8 %      |

## Yeasts

| Name                   | Type  | Form  | Amount | Laboratory       |
|------------------------|-------|-------|--------|------------------|
| FM41 Gwoździe i Banany | Wheat | Slant | 150 ml | Fermentum Mobile |

## Notes

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

- Fermentacja w 18°C.  
*Apr 8, 2022, 1:54 AM*