

# Żytnie

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **16**
- SRM **7.7**
- 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 **16.6 liter(s)**
- Total mash volume **22.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Żytni	3 kg (54.1%)	85 %	8
Grain	Monachijski	1.25 kg (22.5%)	80 %	16
Grain	Strzegom Pilzneński	1 kg (18%)	80 %	4
Grain	Strzegom Karmel 150	0.3 kg (5.4%)	75 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	40 g	60 min	4 %
Boil	Lublin (Lubelski)	10 g	15 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Wheat	Dry	12.5 g	Safale

## Notes

- 100g łuski ryżowej do filtracji  
44 - 20 min  
64 - 40 min  
72 - 20 min  
79 - mashout  
*Feb 2, 2018, 1:58 PM*