

## Żytnie próba 1-sza

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **19**
- SRM **5.5**
- Style **Roggenbier**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Rye Malt	1.1 kg (44%)	63 %	10
Liquid Extract	Liquid Extract (LME) - Pilsner	1.1 kg (44%)	78 %	8
Grain	Bestmalz Carmel Pils	0.15 kg (6%)	75 %	5
Grain	Barley, Flaked	0.15 kg (6%)	70 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Puławski	20 g	15 min	8.9 %

### Yeasts

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