

Żytnie - Roggenbier

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **21**
- SRM **8.9**
- Style **Roggenbier**

Batch size

- Expected quantity of finished beer **45 liter(s)**
- Trub loss **5 %**
- Size with trub loss **47.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **57 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **42 liter(s)**
- Total mash volume **56 liter(s)**

Steps

- Temp **45 C**, Time **20 min**
- Temp **52 C**, Time **10 min**
- Temp **65 C**, Time **40 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **42 liter(s)** of strike water to **49.2C**
- Add grains
- Keep mash **20 min** at **45C**
- Keep mash **10 min** at **52C**
- Keep mash **40 min** at **65C**
- Keep mash **20 min** at **72C**
- Sparge using **29 liter(s)** of **76C** water or to achieve **57 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|--------------|-------|-----|
| Grain | Żytni | 5 kg (35.7%) | 85 % | 8 |
| Grain | Pilzneński | 4 kg (28.6%) | 81 % | 4 |
| Grain | Strzegom Monachijski typ II | 4 kg (28.6%) | 79 % | 22 |
| Grain | Karmelowy Czerwony | 1 kg (7.1%) | 75 % | 59 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------------------|--------|--------|------------|
| Boil | Marynka | 25 g | 60 min | 8 % |
| Boil | Lublin (Lubelski) | 50 g | 45 min | 4.3 % |
| Boil | Lublin (Lubelski) | 50 g | 10 min | 4.3 % |
| Aroma (end of boil) | East Kent Goldings | 50 g | 0 min | 5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------|-------|------|--------|------------|
| Safbrew WB-06 | Wheat | Dry | 23 g | Fermentis |

Notes

- Łuska ryżowa
BLG 13,5

Brzeczka 11.10

Rozlew 07.11

Gaz 2,1-2,2
Oct 5, 2024, 2:13 PM