

# 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  
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