Żytko

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **25**
- SRM **7.4**
- Style **Roggenbier**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.2 liter(s)**
- Total mash volume **22.1 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Żytni	2 kg *(40.8%)*	85 %	8
Grain	Strzegom Pilzneński	1.5 kg *(30.6%)*	80 %	4
Grain	Strzegom Monachijski typ II	1 kg *(20.4%)*	79 %	22
Grain	Słód Caramunich Typ II Weyermann	0.2 kg *(4.1%)*	73 %	120
Grain	Weyermann - Acidulated Malt	0.2 kg *(4.1%)*	80 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	15 g	60 min	13.5 %
Aroma (end of boil)	Lublin (Lubelski)	15 g	15 min	4 %
Dry Hop	Lublin (Lubelski)	20 g	6 day(s)	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Slant	250 ml	Danstar