

Żytnie pieczone lekkie

- Gravity **7.1 BLG**
- ABV **2.7 %**
- IBU ---
- SRM **3.4**
- Style **Specialty Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|--------------|-------|-----|
| Grain | Weyermann - Pilsner Malt | 2 kg (66.7%) | 81 % | 5 |
| Grain | Rye Malt | 1 kg (33.3%) | 63 % | 10 |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11 g | Fermentis |

Notes

- Plan: 1 kg sŁodu Źytniego zatrzeć na gęsto i zapiec zacier w temp. 150 stopni C przez 3 godziny, potem dodać do głównego zacieru,
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