

# Chytry Žyt

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **11**
- SRM **7.6**
- Style **Roggenbier**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **27.1 liter(s)**

## Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.1 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (38.1%)	80 %	5
Grain	Strzegom Karmel 150	0.25 kg (4.8%)	75 %	150
Grain	Monachijski	1 kg (19%)	80 %	16
Grain	Žytņi	2 kg (38.1%)	85 %	8

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	30 g	15 min	4 %
Boil	Tradition	10 g	40 min	5.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	10 g	---