

## Ciemne żytnie

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **37**
- SRM **23.4**
- Style **Roggenbier**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **3 %**
- Size with trub loss **20.8 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

### Fermentables

| Type           | Name            | Amount         | Yield | EBC |
|----------------|-----------------|----------------|-------|-----|
| Grain          | Żytni           | 1.2 kg (27.3%) | 80 %  | 90  |
| Liquid Extract | Ekstrakt ciemny | 3.2 kg (72.7%) | 80 %  | 90  |

### Hops

| Use for             | Name                  | Amount | Time   | Alpha acid |
|---------------------|-----------------------|--------|--------|------------|
| Boil                | Tradition             | 30 g   | 15 min | 5.5 %      |
| Aroma (end of boil) | Saaz (Czech Republic) | 30 g   | 60 min | 4.5 %      |
| Aroma (end of boil) | Saaz (Czech Republic) | 30 g   | 70 min | 4.5 %      |

### Yeasts

| Name          | Type  | Form | Amount | Laboratory |
|---------------|-------|------|--------|------------|
| Safbrew WB-06 | Wheat | Dry  | 11 g   | ---        |

### Notes

- Fermentacja w lodówce temp 16°C.  
*Mar 19, 2018, 10:18 AM*