

Szyto

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **34**
- SRM **16.3**
- Style **Roggenbier**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.3 liter(s)**
- Total mash volume **28.4 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **21.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **17.5 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|----------------|--------|-----|
| Grain | Rye Malt | 3 kg (42.3%) | 63 % | 10 |
| Grain | Strzegom Monachijski typ II | 1 kg (14.1%) | 79 % | 22 |
| Grain | Strzegom Pilzneński | 1 kg (14.1%) | 80 % | 4 |
| Grain | Rye, Flaked | 1.3 kg (18.3%) | 78.3 % | 4 |
| Grain | Słód Caramunich Typ II Weyermann | 0.4 kg (5.6%) | 73 % | 120 |
| Grain | Karmelowy Czerwony | 0.3 kg (4.2%) | 75 % | 600 |
| Grain | Acid Malt | 0.1 kg (1.4%) | 58.7 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------|--------|--------|------------|
| Boil | Columbus | 25 g | 50 min | 11 % |
| Boil | Centennial | 10 g | 50 min | 10.5 % |
| Boil | Hersbrucker | 15 g | 10 min | 4.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|-------|------|--------|------------|
| Safale WB-06 | Wheat | Dry | 11.5 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|-------|-----------------|--------|---------|--------|
| Other | Łuska orkiszowa | 250 g | Mash | 60 min |