

## Z żytem

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **27**
- SRM **8.1**
- Style **Roggenbier**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.8 liter(s)**
- Total mash volume **18.4 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ II	2 kg (39.2%)	79 %	22
Grain	Strzegom Pilzneński	1.5 kg (29.4%)	80 %	4
Grain	Żytni	0.8 kg (15.7%)	85 %	8
Grain	Słód Caramunich Typ II Weyermann	0.3 kg (5.9%)	73 %	120
Sugar	Cukier	0.5 kg (9.8%)	--- %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	40 g	60 min	4.5 %
Boil	Saaz (Czech Republic)	43 g	15 min	4.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale