

# Żytniak

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **27**
- SRM **4.3**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **39.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Steps

- Temp **63 C**, Time **60 min**
- Temp **73 C**, Time **10 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **10 min** at **73C**
- Sparge using **25.6 liter(s)** of **76C** water or to achieve **39.6 liter(s)** of wort

## Fermentables

| Type  | Name               | Amount        | Yield | EBC |
|-------|--------------------|---------------|-------|-----|
| Grain | Żytni              | 2 kg (28.6%)  | 85 %  | 8   |
| Grain | Strzegom Pale Ale  | 4 kg (57.1%)  | 79 %  | 6   |
| Grain | Cara-Pils/Dextrine | 0.5 kg (7.1%) | 72 %  | 4   |
| Grain | Płatki owsiane     | 0.5 kg (7.1%) | 85 %  | 3   |

## Hops

| Use for | Name  | Amount | Time   | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil    | Citra | 20 g   | 50 min | 12 %       |
| Boil    | Citra | 15 g   | 30 min | 12 %       |
| Boil    | Citra | 15 g   | 0 min  | 12 %       |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 9 g    | Fermentis  |