

Žytnie

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **16**
- SRM **13.5**
- Style **Roggenbier**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **21 liter(s)**

Steps

- Temp **44 C**, Time **20 min**
- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **15.8 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **72C**
- Sparge using **14.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--|----------------|-------|-----|
| Grain | Žytni | 3 kg (57.1%) | 85 % | 8 |
| Grain | Monachijski typ II 20-25 EBC Weyermann | 1 kg (19%) | 80 % | 20 |
| Grain | Weyermann - Pilsner Malt | 1 kg (19%) | 81 % | 4 |
| Grain | Caraaroma | 0.15 kg (2.9%) | --- % | 400 |
| Grain | Carafa | 0.1 kg (1.9%) | 70 % | 664 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------|--------|--------|------------|
| Boil | Styrian Goldings | 40 g | 60 min | 3.6 % |
| Boil | Styrian Golding | 10 g | 15 min | 3.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|-------|------|--------|------------|
| Safale wb06 | Wheat | Dry | 11.5 g | --- |