

# Żytnie

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **16**
- SRM **12.2**
- Style **Roggenbier**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Żytni	2 kg (41.7%)	85 %	8
Grain	Castle Pale Ale	1 kg (20.8%)	80 %	8
Grain	Strzegom Pilznieński	1.6 kg (33.3%)	80 %	4
Grain	Strzegom Karmel 600	0.2 kg (4.2%)	68 %	601

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	10 g	60 min	10 %
Boil	Zula	5 g	60 min	8.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
wb-06	Wheat	Dry	11 g	---