

zytnie 6D

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **16**
- SRM **15**
- Style **Roggenbier**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **2 %**
- Size with trub loss **10.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **12.6 liter(s)**

Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10 liter(s)**
- Total mash volume **12.9 liter(s)**

Steps

- Temp **50 C**, Time **30 min**
- Temp **68 C**, Time **30 min**
- Temp **75 C**, Time **10 min**

Mash step by step

- Heat up **10 liter(s)** of strike water to **54.3C**
- Add grains
- Keep mash **30 min** at **50C**
- Keep mash **30 min** at **68C**
- Keep mash **10 min** at **75C**
- Sparge using **5.5 liter(s)** of **76C** water or to achieve **12.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Rye Malt	1.5 kg (52.3%)	63 %	10
Grain	Weyermann - Dark Wheat Malt	0.1 kg (3.5%)	85 %	14
Grain	Strzegom Pilzneński	0.9 kg (31.4%)	80 %	4
Grain	Rye, Flaked	0.2 kg (7%)	78.3 %	4
Grain	Carahell	0.1 kg (3.5%)	77 %	26
Grain	Black Barley (Roast Barley)	0.07 kg (2.4%)	55 %	985
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Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Northern Brewer	10 g	30 min	9 %

Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis WB-06	Wheat	Dry	10 g	---