

# Żytomierz

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **14**
- SRM **7**
- Style **Roggenbier**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **14.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **9.5 liter(s)**
- Total mash volume **12.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Żytni	1.3 kg (48.1%)	85 %	8
Grain	Strzegom Monachijski typ II	0.5 kg (18.5%)	79 %	22
Grain	Weyermann - Melanoiden Malt	0.2 kg (7.4%)	81 %	53
Grain	Strzegom Pilzneński	0.5 kg (18.5%)	80 %	4
Grain	Pszeniczny	0.2 kg (7.4%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	5 g	60 min	10 %
Boil	Hallertau	5 g	60 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale wb-06	Wheat	Dry	8 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Other	Łuska ryżowa	0.5 g	Mash	---