

Żytowskie

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **26**
- SRM **15.1**
- 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 **17 liter(s)**
- Total mash volume **22.6 liter(s)**

Steps

- Temp **64 C**, Time **50 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **2 min**

Mash step by step

- Heat up **17 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **50 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **2 min** at **78C**
- Sparge using **14.4 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|----------------|-------|-----|
| Grain | Żytni | 2.5 kg (44.2%) | 85 % | 8 |
| Grain | Strzegom Pilzneński | 1.5 kg (26.5%) | 80 % | 4 |
| Grain | Monachijski | 1 kg (17.7%) | 80 % | 16 |
| Grain | Karmelowy żytni Strzegom | 0.5 kg (8.8%) | 75 % | 150 |
| Grain | Strzegom Karmel 600 | 0.15 kg (2.7%) | 68 % | 601 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | Perle | 20 g | 70 min | 7 % |
| Boil | Perle | 20 g | 30 min | 7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------|-------|------|--------|------------|
| Safbrew WB-06 | Wheat | Dry | 11 g | Safbrew |

Notes

- <https://homebeer.pl/pl/p/Slod-zytni-Viking-Malt-Strzegom-/1203>

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

<https://homebeer.pl/pl/p/Slod-pilznenski-zero-Viking-Malt-Strzegom-/1134>
<https://homebeer.pl/pl/p/Slod-monachijski-Viking-Malt-Strzegom-/837>
<https://homebeer.pl/pl/p/Slod-Cararye-zytni-karmelowy-Weyermann-/1232>
<https://homebeer.pl/pl/p/Slod-karmelowy-600-Viking-Malt-Strzegom-/832>

<https://homebeer.pl/pl/p/Chmiel-Perle-PL-granulat/175>

<https://homebeer.pl/pl/p/Drozdze-do-piwa-domowego-Fermentis-Safbrew-WB-06/820>
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