

## 6. Roggenbier

---

- Gravity **12.9 BLG**
- ABV ---
- IBU **20**
- SRM **13.1**
- Style **Roggenbier**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **30 %/h**
- Boil size **31.7 liter(s)**

### Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.4 liter(s)**
- Total mash volume **24.6 liter(s)**

### Steps

- Temp **46 C**, Time **20 min**
- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **79 C**, Time **0 min**

### Mash step by step

- Heat up **18.4 liter(s)** of strike water to **50.3C**
- Add grains
- Keep mash **20 min** at **46C**
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **0 min** at **79C**
- Sparge using **19.5 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Vienna	2.5 kg (40.7%)	80.5 %	8
Grain	Żytni	1 kg (16.3%)	85 %	8
Grain	Honey Malt	1 kg (16.3%)	80 %	49
Grain	Casle Malting Whisky Nature	0.5 kg (8.1%)	85 %	4
Grain	Roastd rye	0.1 kg (1.6%)	80 %	800
Grain	BESTMALZ - Best Heidelberg Wheat Malt	0.5 kg (8.1%)	82 %	3
Grain	Oats, Flaked	0.55 kg (8.9%)	80 %	2

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	18 g	55 min	3.2 %
Boil	junga	10 g	30 min	11.1 %
Aroma (end of boil)	junga	10 g	10 min	11.1 %

## Yeasts

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