

# Clapeyron

---

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **20**
- SRM **13.4**
- Style **Roggenbier**

## Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.3 liter(s)**
- Total mash volume **16.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (48.8%)	80 %	5
Grain	Strzegom Pszeniczny	1 kg (24.4%)	81 %	10
Grain	Żytni	1 kg (24.4%)	85 %	8
Grain	Strzegom Czekoladowy ciemny	0.1 kg (2.4%)	68 %	1200

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	10 g	60 min	15.5 %
Aroma (end of boil)	Cascade	15 g	0 min	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	1000 ml	Safale

## Notes

- Poczatek fermentacji 13.03.2019  
Przelane na cicha 22.03.2019  
Zabutelowano 06.04.2019  
*Mar 25, 2019, 2:59 PM*