

Eksperyment Profesora Czubali #1

- Gravity **12.9 BLG**
- ABV ---
- IBU **26**
- SRM **12.6**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.9 liter(s)**
- Total mash volume **10.5 liter(s)**

Steps

- Temp **62 C**, Time **20 min**
- Temp **68 C**, Time **40 min**
- Temp **79 C**, Time **10 min**

Mash step by step

- Heat up **7.9 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **20 min** at **62C**
- Keep mash **40 min** at **68C**
- Keep mash **10 min** at **79C**
- Sparge using **8 liter(s)** of **76C** water or to achieve **13.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 0.8 kg (30.5%) | 80 % | 4 |
| Grain | Żytni | 0.6 kg (22.9%) | 85 % | 8 |
| Grain | Płatki pszeniczne | 0.5 kg (19.1%) | 85 % | 3 |
| Grain | Strzegom Pszeniczny | 0.5 kg (19.1%) | 81 % | 6 |
| Grain | wędzony torfem | 0.15 kg (5.7%) | 82 % | 10 |
| Grain | Black Barley (Roast Barley) | 0.07 kg (2.7%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil | Tettnang | 15 g | 10 min | 4 % |
| Boil | Magnum | 10 g | 10 min | 13.5 % |
| Boil | Columbus/Tomahawk/Zeus | 10 g | 10 min | 15.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
| S-33 | Ale | Dry | 5 g | Safale |