

## IV - Roggenbier

---

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **18**
- SRM **10.4**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Żytni	3 kg (53.6%)	85 %	8
Grain	Strzegom Monachijski typ I	1 kg (17.9%)	79 %	16
Grain	Strzegom Pilzneński	1 kg (17.9%)	80 %	4
Grain	Słód Caramunich Typ II Weyermann	0.6 kg (10.7%)	73 %	120

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau	30 g	60 min	4.9 %
Aroma (end of boil)	Hallertau	10 g	15 min	4.9 %
Dry Hop	Hallertau	10 g	10 day(s)	4.9 %

### Yeasts

Name	Type	Form	Amount	Laboratory
fermentis safale WB-06	Ale	Dry	11.5 g	Fermentis