

Rogacz

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **27**
- SRM **14.2**
- Style **Traditional Bock**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **0 %**
- Size with trub loss **20 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.2 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **52 C**, Time **10 min**
- Temp **62 C**, Time **15 min**
- Temp **100 C**, Time **10 min**
- Temp **72 C**, Time **15 min**
- Temp **100 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **15 min** at **62C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Keep mash **10 min** at **100C**
- Keep mash **10 min** at **100C**
- Sparge using **12.2 liter(s)** of **76C** water or to achieve **24.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Ireks Monachijski	3 kg (50%)	80 %	20
Grain	Ireks pilzneński	1.5 kg (25%)	82 %	4
Grain	Strzegom Wiedeński	0.75 kg (12.5%)	79 %	8
Grain	Ireks Palisander	0.3 kg (5%)	73 %	130
Grain	Ireks aromatyczny	0.2 kg (3.3%)	75 %	280
Grain	Melanoiden Malt	0.25 kg (4.2%)	80 %	45

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	30 g	60 min	6.7 %
Aroma (end of boil)	Hallertau Spalt Select	25 g	5 min	5 %
Whirlpool	Hallertau tradition	30 g	20 min	5 %

Yeasts

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

Name	Type	Form	Amount	Laboratory
Lagerowe	Lager	Slant	300 ml	X

Extras

Type	Name	Amount	Use for	Time
Flavor	Wiśnie	2 g	Secondary	14 day(s)

Notes

- Po burzliwej piwo będzie podzielone na dwie partje, do jednej pójdą bretty.
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