

Roggen z dynią

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **23**
- SRM **4.6**
- Style **Roggenbier**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **70 min**
- Evaporation rate **12 %/h**
- Boil size **26.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------------|--------------|-------|-----|
| Grain | Weyermann - Bohemian Pilsner Malt | 2.5 kg (50%) | 81 % | 4 |
| Grain | Żytni | 2.5 kg (50%) | 85 % | 8 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Mandarina Bavaria | 20 g | 30 min | 10 % |
| Boil | Mandarina Bavaria | 30 g | 5 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------------------|------|--------|--------|------------|
| Wyeast - 3068 Weihenstephan Weizen | Ale | Liquid | 200 ml | wyeast |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-------|--------|---------|--------|
| Flavor | dynia | 2000 g | Mash | 70 min |