

# Roggenbier\_1

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **18**
- SRM **17.5**
- Style **Roggenbier**

## Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.7 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **18.5 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.5 liter(s)**
- Total mash volume **15.3 liter(s)**

## Steps

- Temp **63 C**, Time **60 min**
- Temp **73 C**, Time **30 min**

## Mash step by step

- Heat up **11.5 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **30 min** at **73C**
- Sparge using **10.8 liter(s)** of **76C** water or to achieve **18.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Żytni	2 kg (52.2%)	85 %	8
Grain	Pilzneński	0.7 kg (18.3%)	81 %	4
Grain	Monachijski	0.65 kg (17%)	80 %	16
Grain	Caramunich® typ I	0.36 kg (9.4%)	73 %	80
Grain	Weyermann - Dehusked Carafo III	0.12 kg (3.1%)	70 %	1024

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	20 g	60 min	5.1 %
Boil	East Kent Goldings	5 g	15 min	5.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Liquid	30 ml	Fermentum Mobile