

# ROGGENBIER

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **20**
- SRM **11.7**
- Style **Roggenbier**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **29.3 liter(s)**

## Steps

- Temp **40 C**, Time **20 min**
- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **22.8 liter(s)** of strike water to **42.9C**
- Add grains
- Keep mash **20 min** at **40C**
- Keep mash **45 min** at **62C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **15.4 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

| Type  | Name   | Amount         | Yield | EBC |
|-------|--|----------------|-------|-----|
| Grain | Viking Rye Malt                              | 3.3 kg (50.8%) | 82 %  | 8   |
| Grain | Monachijski typ II<br>20-25 EBC<br>Weyermann | 1 kg (15.4%)   | 80 %  | 25  |
| Grain | Viking Pilsner malt                          | 1.7 kg (26.2%) | 82 %  | 4   |
| Grain | Słód Caramunich<br>Typ II Weyermann          | 0.4 kg (6.2%)  | 73 %  | 120 |
| Grain | Weyermann -<br>Carafa I                      | 0.1 kg (1.5%)  | 70 %  | 690 |

## Hops

| Use for | Name   | Amount | Time   | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil    | Magnum | 18 g   | 60 min | 13.5 %     |

## Yeasts

| Name                      | Type  | Form   | Amount | Laboratory       |
|---------------------------|-------|--------|--------|------------------|
| FM41 Gwoździe i<br>Banany | Wheat | Liquid | 5 ml   | Fermentum Mobile |