

# Roggenbiere

- Gravity **12.9 BLG**
- ABV ---
- IBU **21**
- SRM **11.2**
- Style **Roggenbier**

## Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **35.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **25.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Żytni	3 kg (46.9%)	85 %	8
Grain	Strzegom Monachijski typ I	1 kg (15.6%)	79 %	16
Grain	Strzegom Karmel 300	0.4 kg (6.3%)	70 %	299
Grain	Strzegom Pilzneński	2 kg (31.3%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	10 %
Boil	Saaz (Czech Republic)	15 g	15 min	4.5 %
Boil	Saaz (Czech Republic)	15 g	5 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
wb 06	Wheat	Slant	300 ml	---