

# ROGGENMPPD

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **23**
- SRM **11**
- Style **Roggenbier**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **27.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Żytni	2 kg (42.6%)	85 %	8
Grain	Pilzneński	1.5 kg (31.9%)	81 %	4
Grain	Carabelge	0.5 kg (10.6%)	80 %	30
Grain	Crystalrye	0.7 kg (14.9%)	80 %	130

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertauer Mittelfruh	20 g	60 min	6.1 %
Boil	Saaz Late	50 g	60 min	1.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Liquid	200 ml	Fermentum Mobile