

## 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 |