

Roggenbier OK

- Gravity **14.2 BLG**
- ABV ---
- IBU **26**
- SRM **20**
- Style **Roggenbier**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **28.7 liter(s)**

Mash information

- Mash efficiency **61 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.7 liter(s)**
- Total mash volume **27.6 liter(s)**

Steps

- Temp **52 C**, Time **10 min**
- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **45 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **20.7 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **30 min** at **62C**
- Keep mash **45 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **14.9 liter(s)** of **76C** water or to achieve **28.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Special B Malt	0.4 kg (5.8%)	65.2 %	290
Grain	słód żytni wayerman	3 kg (43.5%)	85 %	8
Grain	Pilzneński klepiskowy weyerman	2 kg (29%)	81 %	4
Grain	Strzegom pszeniczny	0.3 kg (4.3%)	81 %	6
Grain	Strzegom Monachijski typ I	1 kg (14.5%)	79 %	15
Grain	Karmelowy ciemny Cararye	0.2 kg (2.9%)	75 %	175

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
S-33	Ale	Dry	11.5 g	Safbrew

Notes

- 161 g glukozy / 22 l
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