

# Roggenbier Test

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **20**
- SRM **15.7**
- Style **Roggenbier**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **26.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.6 liter(s)**
- Total mash volume **18.2 liter(s)**

## Fermentables

| Type  | Name                     | Amount          | Yield | EBC |
|-------|--------------------------|-----------------|-------|-----|
| Grain | Żytni                    | 1.5 kg (33%)    | 85 %  | 8   |
| Grain | Pszenica niesłodowana    | 0.5 kg (11%)    | 75 %  | 3   |
| Grain | Strzegom Pilzneński      | 1.25 kg (27.5%) | 80 %  | 4   |
| Grain | Strzegom Pale Ale        | 1 kg (22%)      | 79 %  | 6   |
| Grain | Słód Żytni palony Anglia | 0.3 kg (6.6%)   | 65 %  | 650 |

## Hops

| Use for | Name            | Amount | Time   | Alpha acid |
|---------|-----------------|--------|--------|------------|
| Boil    | Northern Brewer | 18 g   | 80 min | 9 %        |

## Yeasts

| Name  | Type  | Form  | Amount | Laboratory |
|-------|-------|-------|--------|------------|
| WB-06 | Wheat | Slant | 100 ml | ---        |

## Extras

| Type   | Name           | Amount | Use for | Time   |
|--------|----------------|--------|---------|--------|
| Fining | mech irlandzki | 10 g   | Boil    | 10 min |