Rogata Dusza

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **42**
- SRM **3.2**
- Style **Roggenbier**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **70 min**
- Evaporation rate **15 %/h**
- Boil size **28.2 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

Steps

- Temp **52 C**, Time **10 min**
- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **30 min**

Mash step by step

- Heat up **15.6 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **60 min** at **68C**
- Keep mash **30 min** at **72C**
- Sparge using **17.8 liter(s)** of **76C** water or to achieve **28.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	pilzneński	2 kg *(38.5%)*	--- %	---
Grain	żytni	2 kg *(38.5%)*	--- %	---
Grain	Strzegom Monachijski typ I	1 kg *(19.2%)*	79 %	16
Grain	Strzegom Karmel 30	0.2 kg *(3.8%)*	75 %	30

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Spalt Select	60 g	60 min	3.4 %
Boil	Magnum	15 g	60 min	13.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew WB-06	Wheat	Dry	11 g	Safbrew