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