

# Rogen

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **15**
- SRM **14.1**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.3 liter(s)**
- Total mash volume **21.8 liter(s)**

## Fermentables

| Type  | Name                          | Amount         | Yield | EBC |
|-------|-------------------------------|----------------|-------|-----|
| Grain | Weyermann - Rye Malt          | 2.6 kg (47.7%) | 85 %  | 7   |
| Grain | Weyermann - Pilsner           | 1.5 kg (27.5%) | 79 %  | 16  |
| Grain | Weyermann - Light Munich Malt | 1 kg (18.3%)   | 82 %  | 14  |
| Grain | Caraaroma                     | 0.25 kg (4.6%) | 78 %  | 400 |
| Grain | Weyermann - Chocolate Rye     | 0.1 kg (1.8%)  | 20 %  | 493 |

## Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Iunga             | 15 g   | 60 min | 10 %       |
| Boil    | Lublin (Lubelski) | 15 g   | 5 min  | 3 %        |

## Yeasts

| Name                   | Type  | Form  | Amount | Laboratory       |
|------------------------|-------|-------|--------|------------------|
| FM41 Gwoździe i Banany | Wheat | Slant | 150 ml | Fermentum Mobile |