

roggen

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **24**
- SRM **6.4**
- Style **Roggenbier**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **28.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14.9 liter(s)**
- Total mash volume **19.1 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------|----------------|-------|-----|
| Grain | Żytni strzegom | 3 kg (70.6%) | 85 % | 8 |
| Grain | Monachijski | 1 kg (23.5%) | 80 % | 16 |
| Grain | Caramunich® typ I | 0.25 kg (5.9%) | 73 % | 80 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|--------|------------|
| Boil | lunga | 18 g | 60 min | 11 % |
| Aroma (end of boil) | Tettnang | 20 g | 10 min | 4 % |