

Roggenbier

- Gravity **13.4 BLG**
- ABV ---
- IBU **18**
- SRM **16.6**
- Style **Roggenbier**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **24.3 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	Strzegom Pilzneński	1 kg (20%)	80 %	4
Grain	Żytni	2.5 kg (50%)	85 %	8
Grain	Strzegom Monachijski typ I	1 kg (20%)	79 %	16
Grain	Caraaroma	0.25 kg (5%)	78 %	400
Grain	Carahell	0.25 kg (5%)	77 %	26

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tradition	25 g	30 min	5 %
Boil	Tradition	25 g	15 min	5 %