

# Roggenbier

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **13**
- SRM **16.3**
- Style **Roggenbier**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.6 liter(s)**
- Total mash volume **25.2 liter(s)**

## Fermentables

| Type  | Name                       | Amount         | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Strzegom Monachijski typ I | 0.8 kg (14.3%) | 79 %  | 16  |
| Grain | Biscuit Malt               | 0.8 kg (14.3%) | 79 %  | 45  |
| Grain | Żytni                      | 3 kg (53.6%)   | 85 %  | 8   |
| Grain | Żytni czekoladowy          | 0.1 kg (1.8%)  | 85 %  | 700 |
| Grain | Caraaroma                  | 0.2 kg (3.6%)  | 78 %  | 400 |
| Grain | Viking Pale Ale malt       | 0.5 kg (8.9%)  | 80 %  | 5   |
| Grain | Karmelowy Jasny 30EBC      | 0.2 kg (3.6%)  | 75 %  | 30  |

## Hops

| Use for | Name      | Amount | Time   | Alpha acid |
|---------|-----------|--------|--------|------------|
| Boil    | Tradition | 25 g   | 60 min | 4.3 %      |
| Boil    | Tradition | 5 g    | 30 min | 4.3 %      |