

Roggenbier

- Gravity **14.3 BLG**
- ABV ---
- 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 % |