

Roggenbier Dunkel

- Gravity **13.3 BLG**
- ABV ---
- IBU **22**
- SRM **11.5**
- Style **Roggenbier**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Żytni | 2 kg (37.7%) | 85 % | 8 |
| Grain | Pilzneński | 1.5 kg (28.3%) | 81 % | 4 |
| Grain | Karmelowy żytni Strzegom | 0.5 kg (9.4%) | 75 % | 150 |
| Grain | Strzegom Monachijski typ I | 1 kg (18.9%) | 79 % | 16 |
| Grain | Caramunich® typ I | 0.3 kg (5.7%) | 73 % | 80 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | Tettnanger | 40 g | 60 min | 4.7 % |
| Boil | Tettnanger | 10 g | 15 min | 4.7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------|-------|------|--------|------------|
| Safbrew WB-06 | Wheat | Dry | 11.5 g | Fermentis |