

## #17 Roggenbier

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **18**
- SRM **14.1**
- Style **Roggenbier**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **27 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.4 liter(s)**
- Total mash volume **23.6 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Żytni	2 kg (38.1%)	85 %	8
Grain	Strzegom Pilzneński	2 kg (38.1%)	80 %	4
Grain	Karmelowy żytni Strzegom	0.75 kg (14.3%)	75 %	150
Grain	Słód Caramunich Typ II Weyermann	0.5 kg (9.5%)	73 %	120

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Spalt Select	20 g	55 min	4.1 %
Boil	Hallertau Spalt Select	30 g	30 min	4.1 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Danstar Munich	Wheat	Dry	11 g	---