

# Donnie

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **19**
- SRM **6.7**
- 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 **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Żytni	3 kg (50%)	85 %	8
Grain	Munich Malt	1 kg (16.7%)	80 %	18
Grain	Pilznieński	1 kg (16.7%)	81 %	4
Grain	Strzegom Wiedeński	1 kg (16.7%)	79 %	10

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	hallertauer taurus	20 g	20 min	14 %
Aroma (end of boil)	Hallertau	20 g	5 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Liquid	1000 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Other	łuska ryżowa	250 g	Mash	100 min