

# PUMPKINROGGEN

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **22**
- SRM **5.6**
- 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 **90 min**
- Evaporation rate **10 %/h**
- Boil size **29.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Żytni	3 kg (48.4%)	85 %	8
Grain	Castle Malting - Pilsneński 6-rzędowy	3 kg (48.4%)	80 %	5
Grain	Melanoiden Malt	0.2 kg (3.2%)	80 %	39

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mandarina Bavaria	15 g	60 min	7.8 %
Boil	Mandarina Bavaria	15 g	30 min	7.8 %
Boil	Mandarina Bavaria	20 g	5 min	7.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Liquid	100 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Flavor	Dynia pieczona	1500 g	Mash	60 min
Spice	Trawa żubrowa	20 g	Boil	10 min