

# PUMPKINROGGENBIER

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **14**
- SRM **4.4**
- Style **Roggenbier**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- 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	Pilzneński	3 kg (50%)	81 %	4
Grain	Żytni	3 kg (50%)	85 %	8

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	32 g	60 min	5.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
wb-06	Ale	Dry	11 g	safale

## Extras

Type	Name	Amount	Use for	Time
Other	Dynia	1000 g	Boil	15 min