

## ROGGEN #2

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **15**
- SRM **3.6**
- Style **Roggenbier**

### Batch size

- Expected quantity of finished beer **550 liter(s)**
- Trub loss **5 %**
- Size with trub loss **583 liter(s)**
- Boil time **60 min**
- Evaporation rate **2 %/h**
- Boil size **622.7 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **378 liter(s)**
- Total mash volume **486 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński Weyermann	58 kg (53.7%)	80.5 %	3.5
Grain	Żytni Weyermann	50 kg (46.3%)	81 %	7

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	200 g	60 min	17.2 %

### Yeasts

Name	Type	Form	Amount	Laboratory
WLP300 - Hefeweizen Ale Yeast	Wheat	Liquid	2000 ml	White Labs

### Notes

- Zgłoszenie 11,7°  
May 6, 2024, 7:08 PM