

# roggen

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- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **24**
- SRM **6.4**
- Style **Roggenbier**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **28.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14.9 liter(s)**
- Total mash volume **19.1 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Żytni strzegom	3 kg (70.6%)	85 %	8
Grain	Monachijski	1 kg (23.5%)	80 %	16
Grain	Caramunich® typ I	0.25 kg (5.9%)	73 %	80

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	18 g	60 min	11 %
Aroma (end of boil)	Tettnang	20 g	10 min	4 %