

# Roggenbier #1

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU ---
- SRM **5.9**
- Style **Roggenbier**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11 liter(s)**
- Boil time **90 min**
- Evaporation rate **15 %/h**
- Boil size **14.7 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **13.5 liter(s)**

## Steps

- Temp **45 C**, Time **15 min**
- Temp **62 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **79 C**, Time **10 min**

## Mash step by step

- Heat up **10.5 liter(s)** of strike water to **48.6C**
- Add grains
- Keep mash **15 min** at **45C**
- Keep mash **50 min** at **62C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **79C**
- Sparge using **7.2 liter(s)** of **76C** water or to achieve **14.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Żytni	1.5 kg (50%)	85 %	8
Grain	Pilzneński	1 kg (33.3%)	81 %	4
Grain	Monachijski	0.5 kg (16.7%)	80 %	16

## Yeasts

Name	Type	Form	Amount	Laboratory
Mauribrew Weiss Y1433	Wheat	Slant	666 ml	AB Mauri