

Roggenbier

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **38**
- SRM **5.2**
- Style **Roggenbier**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **52 C**, Time **10 min**
- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **40 min** at **62C**
- Keep mash **20 min** at **72C**
- Sparge using **13.7 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

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	Huell Melon	20 g	15 min	7.5 %
Boil	Saaz (Czech Republic)	20 g	15 min	4.5 %
Boil	Hallertau Blanc	20 g	15 min	11 %
Boil	Huell Melon	10 g	5 min	7.5 %
Boil	Saaz (Czech Republic)	10 g	5 min	4.5 %
Boil	Hallertau Blanc	10 g	5 min	11 %
Whirlpool	Huell Melon	30 g	30 min	7.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
------	------	------	--------	------------

Mauribrew Weiss Y1433	Wheat	Dry	11.5 g	Mauribrew
--------------------------	-------	-----	--------	-----------