

Roggenbier

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **30**
- SRM **7.7**
- Style **Roggenbier**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------------|---------------|-------|-----|
| Grain | Żytni Viking Malt | 3 kg (54.5%) | 81 % | 7 |
| Grain | Pilzneński Viking malt | 1 kg (18.2%) | 80 % | 4 |
| Grain | Monachijski typ II Viking Malt | 1 kg (18.2%) | 79 % | 22 |
| Grain | Karmelowy Czerwony Viking malt | 0.5 kg (9.1%) | 75 % | 50 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------------|--------|--------|------------|
| Boil | Tradition (PL) | 40 g | 60 min | 5.5 % |
| Aroma (end of boil) | Citra USA | 10 g | 15 min | 12.9 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------|------|-------|--------|------------|
| FM26 Belgijskie Pagórki | Ale | Slant | 100 ml | --- |