

# Roggenbier

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- 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	---