

Roggenbier

- Gravity **14 BLG**
- ABV ---
- IBU **23**
- SRM **9.9**
- 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 **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **44 C**, Time **20 min**
- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **79 C**, Time **0 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **0 min** at **79C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Żytni | 3 kg (60%) | 85 % | 8 |
| Grain | Strzegom Monachijski typ I | 1 kg (20%) | 79 % | 16 |
| Grain | Strzegom Pilzneński | 0.75 kg (15%) | 80 % | 4 |
| Grain | weyermann caramunich | 0.25 kg (5%) | 73 % | 90 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil | Hallertauer Tradition | 25 g | 60 min | 6.1 % |
| Boil | Hallertauer Tradition | 15 g | 15 min | 6.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|-------|-------|--------|------------------|
| FM41 | Wheat | Slant | 1 ml | Fermentum Mobile |

Notes

- Powered by Dorota Chrapek

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

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