

# Roggenbier 25L

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- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **28**
- SRM **8.8**
- Style **Roggenbier**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **75 min**
- Evaporation rate **7 %/h**
- Boil size **31.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 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 **5 min**

## Mash step by step

- Heat up **22.5 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 **5 min** at **79C**
- Sparge using **16.5 liter(s)** of **76C** water or to achieve **31.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Żytni	5 kg (66.7%)	85 %	8
Grain	Monachijski	1.3 kg (17.3%)	80 %	16
Grain	Pilzneński	0.6 kg (8%)	81 %	4
Grain	Caramunich® typ I	0.6 kg (8%)	73 %	80

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau	30 g	60 min	8.1 %
Boil	English Golding	15 g	60 min	4.8 %
Boil	English Golding	15 g	15 min	4.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM20 Białe Walonki	Wheat	Liquid	30 ml	Fermentum Mobile