

## Roggenbier 39

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- Gravity **12.1 BLG**
- ABV ---
- IBU **33**
- SRM **7**
- Style **Roggenbier**

### Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss --- %
- Size with trub loss **17 liter(s)**
- Boil time **60 min**
- Evaporation rate --- %/h
- Boil size --- liter(s)

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **23 liter(s)**
- Total mash volume **28.8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Żytni	3 kg (52.2%)	50 %	8
Grain	Strzegom Golden Ale	1 kg (17.4%)	50 %	10
Grain	Strzegom Pszeniczny	1.5 kg (26.1%)	50 %	6
Grain	zakwaszający	0.25 kg (4.3%)	50 %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	45 min	8 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Slant	10 ml	Fermentum Mobile