

# Roggenbier HB

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **28**
- SRM **8.9**
- Style **Roggenbier**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.1 liter(s)**
- Total mash volume **10.8 liter(s)**

## Steps

- Temp **44 C**, Time **20 min**
- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

## Mash step by step

- Heat up **8.1 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **30 min** at **63C**
- Keep mash **30 min** at **72C**
- Sparge using **7.3 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Žytni	1.5 kg (55.6%)	85 %	8
Grain	Viking Munich Malt	1 kg (37%)	78 %	18
Grain	Caramunich® typ I	0.2 kg (7.4%)	73 %	80

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	55 min	9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
wb 06	Wheat	Dry	11.5 g	Fermentis