

# Roggenbier/Piwo Żytnie

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **20**
- SRM **7.7**
- Style **Roggenbier**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 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 **18 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 **15.6 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Żytni	3.5 kg (58.3%)	85 %	8
Grain	Strzegom Monachijski typ I	1.2 kg (20%)	79 %	16
Grain	Pilznieński	1 kg (16.7%)	81 %	4
Grain	Caramunich® typ I	0.3 kg (5%)	73 %	80

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	15 g	60 min	13.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Liquid	600 ml	Fermentum Mobile

## Notes

- Wszystko na vikingu  
Feb 11, 2024, 3:33 PM