

Roggenbier (piwo żytnie)

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **17**
- SRM **6.4**
- Style **Roggenbier**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **20.8 liter(s)**
- Total mash volume **26 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 **2 min**

Mash step by step

- Heat up **20.8 liter(s)** of strike water to **47C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **2 min** at **79C**
- Sparge using **12.7 liter(s)** of **76C** water or to achieve **28.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------------|----------------|-------|-----|
| Grain | Weyermann - żytni | 3.3 kg (63.5%) | 85 % | 6 |
| Grain | Weyermann - monachijski | 1 kg (19.2%) | 82 % | 14 |
| Grain | Viking - pilzneński | 0.7 kg (13.5%) | 82 % | 4 |
| Grain | Weyermann - Caramunich Typ II | 0.2 kg (3.8%) | 73 % | 120 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--|--------|--------|------------|
| Boil | gorczkowy Marynka - szyszki własny zbiór | 15 g | 60 min | 10 % |
| Boil | Hallertau Mittelfruh | 30 g | 5 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------|-------|--------|--------|------------------|
| FM41 Gwoździe i Banany | Wheat | Liquid | 30 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|----------------|--------|---------|------|
| Water Agent | Kwas cytrynowy | 5 g | Mash | --- |
| Other | Łuska ryżowa | 200 g | Mash | --- |

Notes

- Łuskę ryżową należy zagotować w wodzie i 3 razy wypłukać. wyłożyć na fałszywe dno przed wsypaniem słodów.
Z drożdży przygotowano starter ze 150 g ekstraktu żytniego.
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