

#51 Roggenbier

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **17**
- SRM **6.2**
- Style **Roggenbier**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **29.1 liter(s)**

Mash information

- Mash efficiency **81 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Rye Malt | 3.5 kg (63.6%) | 63 % | 10 |
| Grain | Viking Pilsner malt | 1 kg (18.2%) | 82 % | 4 |
| Grain | Viking Munich Malt | 1 kg (18.2%) | 78 % | 18 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil | Premiant | 20 g | 60 min | 8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------|-------|-------|--------|------------------|
| FM41 Gwoździe i Banany | Wheat | Slant | 300 ml | Fermentum Mobile |

Notes

- Dekokcja jednowarowa.
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