

#8 Roggenbeast!!!

- Gravity **12.8 BLG**
- ABV ---
- IBU **22**
- SRM **14**
- Style **Roggenbier**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **18.8 liter(s)**
- Total mash volume **24.5 liter(s)**

Steps

- Temp **52 C**, Time **15 min**
- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **40 min**

Mash step by step

- Heat up **18.8 liter(s)** of strike water to **56.9C**
- Add grains
- Keep mash **15 min** at **52C**
- Keep mash **40 min** at **62C**
- Keep mash **40 min** at **72C**
- Sparge using **18.6 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Żytni	3 kg (52.6%)	85 %	8
Grain	Strzegom Pilzneński	1.5 kg (26.3%)	80 %	4
Grain	Strzegom Monachijski typ I	1 kg (17.5%)	78 %	16
Grain	Strzegom Karmel 300	0.1 kg (1.8%)	70 %	299
Grain	Strzegom Karmel 600	0.1 kg (1.8%)	68 %	601

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	18 g	50 min	13.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew S-33	Ale	Slant	250 ml	Safbrew