

p1

- Gravity **12.6 BLG**
- ABV ---
- IBU **6**
- SRM **21**
- 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 **25.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Pilzneński | 3 kg (66.7%) | 81 % | 4 |
| Grain | Strzegom Karmel 300 | 0.4 kg (8.9%) | 70 % | 299 |
| Grain | Pszeniczny | 0.5 kg (11.1%) | 85 % | 4 |
| Grain | Strzegom Karmel 600 | 0.1 kg (2.2%) | 68 % | 601 |
| Grain | Strzegom Monachijski typ II | 0.5 kg (11.1%) | 79 % | 22 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------|--------|--------|------------|
| Mash | Perle | 20 g | 70 min | 7 % |
| Mash | Perle | 20 g | 40 min | 7 % |
| Aroma (end of boil) | perle | 10 g | 25 min | 7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------|-------|------|--------|------------|
| Safbrew WB-06 | Wheat | Dry | 11.5 g | Safbrew |

Extras

| Type | Name | Amount | Use for | Time |
|-------|--------------------|--------|---------|-------|
| Spice | woda z igieł sosna | 3 g | Mash | 3 min |
| Other | sok jabłko | 2 g | Mash | 3 min |

Notes

- 40min - 47 stopni C (przerwa beta-glukanowa)
10 min - 52 stopnie C
30 min - 62 stopnie C
45 min - 72 stopnie C
Podgrzanie do 78-80 stopni - wysładzanie w 10l wody.

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