

# Rogen

---

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **15**
- SRM **14.1**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.3 liter(s)**
- Total mash volume **21.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Rye Malt	2.6 kg (47.7%)	85 %	7
Grain	Weyermann - Pilsner	1.5 kg (27.5%)	79 %	16
Grain	Weyermann - Light Munich Malt	1 kg (18.3%)	82 %	14
Grain	Caraaroma	0.25 kg (4.6%)	78 %	400
Grain	Weyermann - Chocolate Rye	0.1 kg (1.8%)	20 %	493

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	15 g	60 min	10 %
Boil	Lublin (Lubelski)	15 g	5 min	3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Slant	150 ml	Fermentum Mobile