

# Rogen

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- Gravity **12.9 BLG**
- ABV ---
- IBU **14**
- SRM **20.2**
- Style **Roggenbier**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **21.5 liter(s)**
- Total mash volume **25.8 liter(s)**

## Steps

- Temp **67 C**, Time **75 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **21.5 liter(s)** of strike water to **71.7C**
- Add grains
- Keep mash **75 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **8.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Żytni	2 kg (46.5%)	85 %	8
Grain	Strzegom Pale Ale	1 kg (23.3%)	79 %	6
Grain	Monachijski	1 kg (23.3%)	80 %	16
Grain	Caraaroma	0.2 kg (4.7%)	78 %	400
Grain	Carafa	0.1 kg (2.3%)	70 %	664

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Phoenix	10 g	50 min	11 %
Aroma (end of boil)	Phoenix	5 g	5 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew WB-06	Wheat	Dry	10 g	Safbrew