

# Roggenbier

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **13**
- SRM **17.9**
- Style **Roggenbier**

## Batch size

- Expected quantity of finished beer **12.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **14.6 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.6 liter(s)**
- Total mash volume **12.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Żytni	1.4 kg (43.7%)	85 %	8
Grain	Strzegom Monachijski typ I	0.7 kg (21.9%)	79 %	16
Grain	Strzegom Pilzneński	0.7 kg (21.9%)	80 %	4
Grain	Cararye	0.2 kg (6.3%)	78 %	150
Grain	Carafa	0.1 kg (3.1%)	70 %	664
Grain	Special W	0.1 kg (3.1%)	70 %	300

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tradition	10 g	60 min	5.5 %
Boil	Lublin (Lubelski)	10 g	10 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Liquid	30 ml	Fermentum Mobile