

# Roggenbier Test

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **20**
- SRM **15.7**
- Style **Roggenbier**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **26.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.6 liter(s)**
- Total mash volume **18.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Żytni	1.5 kg (33%)	85 %	8
Grain	Pszenica niesłodowana	0.5 kg (11%)	75 %	3
Grain	Strzegom Pilzneński	1.25 kg (27.5%)	80 %	4
Grain	Strzegom Pale Ale	1 kg (22%)	79 %	6
Grain	Słód Żytni palony Anglia	0.3 kg (6.6%)	65 %	650

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Northern Brewer	18 g	80 min	9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WB-06	Wheat	Slant	100 ml	---

## Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	10 g	Boil	10 min