

Roggenbiere

- Gravity **12.9 BLG**
- ABV ---
- IBU **21**
- SRM **11.2**
- Style **Roggenbier**

Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **35.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **25.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Żytni | 3 kg (46.9%) | 85 % | 8 |
| Grain | Strzegom Monachijski typ I | 1 kg (15.6%) | 79 % | 16 |
| Grain | Strzegom Karmel 300 | 0.4 kg (6.3%) | 70 % | 299 |
| Grain | Strzegom Pilzneński | 2 kg (31.3%) | 80 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil | Marynka | 20 g | 60 min | 10 % |
| Boil | Saaz (Czech Republic) | 15 g | 15 min | 4.5 % |
| Boil | Saaz (Czech Republic) | 15 g | 5 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|-------|-------|--------|------------|
| wb 06 | Wheat | Slant | 300 ml | --- |