

# Rogu

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **30**
- SRM **36.1**
- Style **Roggenbier**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **89 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **19.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Żytni jasny	2.5 kg (49%)	85 %	8
Grain	waeyermann monachijski I	1 kg (19.6%)	78 %	12
Grain	Caramunich® typ I	0.2 kg (3.9%)	73 %	80
Liquid Extract	ekstrakt żytni	0.2 kg (3.9%)	--- %	3700
Grain	Strzegom Pilzneński	1.2 kg (23.5%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	50 g	60 min	4 %
Boil	Lublin (Lubelski)	30 g	35 min	4 %
Aroma (end of boil)	Lublin (Lubelski)	20 g	5 min	4 %
Whirlpool	Lublin (Lubelski)	10 g	0 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
t-58	Ale	Dry	10 g	---