

Rotbier

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **41**
- SRM **9.9**

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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.8 liter(s)**
- Total mash volume **18.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|-----------------|-------|-----|
| Grain | Strzegom Wiedeński | 2.85 kg (62%) | 79 % | 10 |
| Grain | Castle Cara Ruby | 0.95 kg (20.7%) | 78 % | 45 |
| Grain | Viking melanoidynowy | 0.55 kg (12%) | 75 % | 60 |
| Grain | Strzegom Monachijski typ II | 0.25 kg (5.4%) | 79 % | 22 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------|--------|--------|------------|
| Boil | Tradition | 33 g | 60 min | 5.5 % |
| Boil | Tradition | 33 g | 30 min | 5.5 % |
| Aroma (end of boil) | Tradition | 34 g | 5 min | 5.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------|-------|------|--------|------------|
| brewferm lager | Lager | Dry | 12 g | --- |