

PUMPKINROGGEN

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **22**
- SRM **5.6**
- Style **Roggenbier**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **29.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------------------|---------------|-------|-----|
| Grain | Żytni | 3 kg (48.4%) | 85 % | 8 |
| Grain | Castle Malting - Pilsneński 6-rzędowy | 3 kg (48.4%) | 80 % | 5 |
| Grain | Melanoiden Malt | 0.2 kg (3.2%) | 80 % | 39 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Mandarina Bavaria | 15 g | 60 min | 7.8 % |
| Boil | Mandarina Bavaria | 15 g | 30 min | 7.8 % |
| Boil | Mandarina Bavaria | 20 g | 5 min | 7.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------|-------|--------|--------|------------------|
| FM41 Gwoździe i Banany | Wheat | Liquid | 100 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|--------|
| Flavor | Dynia pieczona | 1500 g | Mash | 60 min |
| Spice | Trawa żubrowa | 20 g | Boil | 10 min |