

## ROGGEN #2

---

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **15**
- SRM **3.6**
- Style **Roggenbier**

### Batch size

- Expected quantity of finished beer **550 liter(s)**
- Trub loss **5 %**
- Size with trub loss **583 liter(s)**
- Boil time **60 min**
- Evaporation rate **2 %/h**
- Boil size **622.7 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **378 liter(s)**
- Total mash volume **486 liter(s)**

### Fermentables

| Type  | Name                 | Amount        | Yield  | EBC |
|-------|----------------------|---------------|--------|-----|
| Grain | Pilzneński Weyermann | 58 kg (53.7%) | 80.5 % | 3.5 |
| Grain | Żytni Weyermann      | 50 kg (46.3%) | 81 %   | 7   |

### Hops

| Use for | Name   | Amount | Time   | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil    | Magnat | 200 g  | 60 min | 17.2 %     |

### Yeasts

| Name                          | Type  | Form   | Amount  | Laboratory |
|-------------------------------|-------|--------|---------|------------|
| WLP300 - Hefeweizen Ale Yeast | Wheat | Liquid | 2000 ml | White Labs |

### Notes

- Zgłoszenie 11,7°  
May 6, 2024, 7:08 PM