

Roggen

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **14**
- SRM **12.8**
- Style **Roggenbier**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **13.2 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **10.4 liter(s)**
- Total mash volume **13 liter(s)**

Steps

- Temp **72 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **10.4 liter(s)** of strike water to **78.5C**
- Add grains
- Keep mash **60 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **5.4 liter(s)** of **76C** water or to achieve **13.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------|----------------|--------|-----|
| Grain | Żytni | 1 kg (38.5%) | 85 % | 8 |
| Grain | Pszeniczny | 1 kg (38.5%) | 85 % | 4 |
| Grain | Special B Malt | 0.2 kg (7.7%) | 65.2 % | 315 |
| Grain | Rye, Flaked | 0.4 kg (15.4%) | 78.3 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------------|--------|--------|------------|
| Boil | Hallertau Mittelfruh'19 | 13.4 g | 60 min | 4.7 % |

Yeasts

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

Extras

| Type | Name | Amount | Use for | Time |
|-------------|--------------|--------|---------|--------|
| Water Agent | Łuska ryżowa | 100 g | Mash | 60 min |

Notes

- Kwas mlekowy do wyśładzania - 2ml/12l
Nov 13, 2021, 11:29 AM