

# Roggen Express

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **24**
- SRM **4.3**
- Style **Roggenbier**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **2.5 %**
- Size with trub loss **20.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Żytni	2.4 kg (58.5%)	85 %	8
Liquid Extract	WES ekstrakt słodowy jasny	1.7 kg (41.5%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Strisselspalt	15 g	45 min	4 %
Boil	Saaz (Czech Republic)	30 g	60 min	4.5 %
Boil	Tettnang	15 g	60 min	1.7 %
Aroma (end of boil)	Strisselspalt	15 g	5 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew WB-06	Wheat	Dry	11.5 g	Safbrew