

# Roggenbier

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **24**
- SRM **7.9**
- Style **Roggenbier**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

## Mash information

- Mash efficiency **67 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.1 liter(s)**
- Total mash volume **14.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Żytni	1 kg (27%)	85 %	8
Grain	Viking Munich Malt	1 kg (27%)	78 %	16
Grain	Viking Pilsner malt	1 kg (27%)	82 %	4
Grain	Viking Munich Malt	0.5 kg (13.5%)	78 %	22
Grain	płatki żytnie	0.2 kg (5.4%)	70 %	8

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	12 g	60 min	5.1 %
Boil	Magnum	5.2 g	60 min	13.5 %