

# Roggenbier

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **17**
- SRM **13.4**
- Style **Roggenbier**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.2 liter(s)**
- Total mash volume **22.1 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Żytni	2.5 kg (51%)	85 %	8
Grain	Pilzneński	1 kg (20.4%)	81 %	4
Grain	Monachijski	1 kg (20.4%)	80 %	16
Grain	Kawowy	0.15 kg (3.1%)	77 %	500
Grain	Caraaroma	0.15 kg (3.1%)	78 %	400
Grain	Caramel Sweet	0.1 kg (2%)	75 %	65

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	30 g	60 min	5.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Liquid	1 ml	Fermentum Mobile