

Roggenbier

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **21**
- SRM **5.5**
- Style **Roggenbier**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **9.5 liter(s)**
- Total mash volume **12.2 liter(s)**

Steps

- Temp **44 C**, Time **20 min**
- Temp **63 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **9.5 liter(s)** of strike water to **47.4C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **60 min** at **63C**
- Keep mash **1 min** at **76C**
- Sparge using **8.4 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|-----------------|-------|-----|
| Grain | Żytni | 1.5 kg (55.6%) | 85 % | 8 |
| Grain | Pszeniczny | 0.25 kg (9.3%) | 85 % | 4 |
| Grain | Strzegom Monachijski typ I | 0.75 kg (27.8%) | 79 % | 16 |
| Grain | Oats, Flaked | 0.2 kg (7.4%) | 80 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------------|--------|--------|------------|
| First Wort | hallertauer mittelfrueh | 20 g | 60 min | 4.8 % |
| Aroma (end of boil) | hallertauer mittelfrueh | 5 g | 15 min | 4.8 % |

Yeasts

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

Notes

- Fermentacja 16-18st 4 dni, potem luzem do 20st

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

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