

# Rogi

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **19**
- SRM **7**
- 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 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Żytni	3 kg (54.5%)	85 %	8
Grain	Strzegom Monachijski typ I	1 kg (18.2%)	79 %	16
Grain	Strzegom Pilzneński	1.25 kg (22.7%)	80 %	4
Grain	Caramunich® typ I	0.25 kg (4.5%)	73 %	80

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	10 g	60 min	11 %
Aroma (end of boil)	Cascade	25 g	15 min	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Slant	120 ml	Fermentum Mobile