

2. Rogal (Bawarskie żytnie)

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **15**
- SRM **15.5**
- 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 **15 %/h**
- Boil size **16.6 liter(s)**

Mash information

- Mash efficiency **65 %**
- 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	1.6 kg (43.2%)	85 %	7
Grain	Strzegom Pilzneński	1.2 kg (32.4%)	80 %	4
Grain	Caramunich® typ I	0.3 kg (8.1%)	73 %	90
Grain	Strzegom Karmel 300	0.3 kg (8.1%)	70 %	299
Grain	Płatki orkiszowe	0.3 kg (8.1%)	60 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	5 g	60 min	11 %
Boil	Perle	10 g	12 min	7 %

Yeasts

Name	Type	Form	Amount	Laboratory
Lalbrew Munich Classic	Ale	Dry	11 g	Lallemand