

## #51 Roggenbier

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **17**
- SRM **6.2**
- Style **Roggenbier**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **29.1 liter(s)**

### Mash information

- Mash efficiency **81 %**
- 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	Rye Malt	3.5 kg (63.6%)	63 %	10
Grain	Viking Pilsner malt	1 kg (18.2%)	82 %	4
Grain	Viking Munich Malt	1 kg (18.2%)	78 %	18

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Premiant	20 g	60 min	8 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Slant	300 ml	Fermentum Mobile

### Notes

- Dekokcja jednowarowa.  
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