

Hoppy Roggenbier

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **16**
- SRM **13.6**
- Style **Roggenbier**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **24.9 liter(s)**
- Total mash volume **32 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Żytni	4.25 kg (59.8%)	85 %	8
Grain	Strzegom Monachijski typ II	2.1 kg (29.5%)	79 %	22
Grain	Weyermann - Melanoiden Malt	0.38 kg (5.3%)	81 %	53
Grain	Special W Malt	0.38 kg (5.3%)	65.2 %	315

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	15 g	60 min	12.5 %
Dry Hop	Nelson Sauvignon	100 g	3 day(s)	11 %