

p1

- Gravity **12.6 BLG**
- ABV ---
- IBU **6**
- SRM **21**
- Style **Roggenbier**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (66.7%)	81 %	4
Grain	Strzegom Karmel 300	0.4 kg (8.9%)	70 %	299
Grain	Pszeniczny	0.5 kg (11.1%)	85 %	4
Grain	Strzegom Karmel 600	0.1 kg (2.2%)	68 %	601
Grain	Strzegom Monachijski typ II	0.5 kg (11.1%)	79 %	22

Hops

Use for	Name	Amount	Time	Alpha acid
Mash	Perle	20 g	70 min	7 %
Mash	Perle	20 g	40 min	7 %
Aroma (end of boil)	perle	10 g	25 min	7 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew WB-06	Wheat	Dry	11.5 g	Safbrew

Extras

Type	Name	Amount	Use for	Time
Spice	woda z igieł sosna	3 g	Mash	3 min
Other	sok jabłko	2 g	Mash	3 min

Notes

- 40min - 47 stopni C (przerwa beta-glukanowa)
10 min - 52 stopnie C
30 min - 62 stopnie C
45 min - 72 stopnie C
Podgrzanie do 78-80 stopni - wysładzanie w 10l wody.

Dec 28, 2015, 11:22 AM