

# Roggenbier 13BLG

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **16**
- SRM **6.8**
- Style **Roggenbier**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **3 %**
- Size with trub loss **21.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **28.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **21 liter(s)**

## Steps

- Temp **44 C**, Time **20 min**
- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **79 C**, Time **5 min**

## Mash step by step

- Heat up **15.8 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **79C**
- Sparge using **18.3 liter(s)** of **76C** water or to achieve **28.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Żytni	3.25 kg (61.9%)	85 %	8
Grain	Monachijski	1 kg (19%)	80 %	16
Grain	Pilzneński	0.75 kg (14.3%)	81 %	4
Grain	Caramunich® typ I	0.25 kg (4.8%)	73 %	80

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hellertau Mittelfrüh	30 g	60 min	4.8 %
Boil	Hellertau Mittelfrüh	10 g	15 min	4.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Liquid	800 ml	Fermentum Mobile

## Notes

- <http://blog.homebrewing.pl/roggenbierpiwo-zytnie-receptura/>  
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Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.