

Roggenbier

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **24**
- SRM **7.9**
- Style **Roggenbier**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

Mash information

- Mash efficiency **67 %**
- 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 kg (27%) | 85 % | 8 |
| Grain | Viking Munich Malt | 1 kg (27%) | 78 % | 16 |
| Grain | Viking Pilsner malt | 1 kg (27%) | 82 % | 4 |
| Grain | Viking Munich Malt | 0.5 kg (13.5%) | 78 % | 22 |
| Grain | płatki żytnie | 0.2 kg (5.4%) | 70 % | 8 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | East Kent Goldings | 12 g | 60 min | 5.1 % |
| Boil | Magnum | 5.2 g | 60 min | 13.5 % |