

# Roggenbier

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **13**
- SRM **16.3**
- Style **Roggenbier**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.6 liter(s)**
- Total mash volume **25.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ I	0.8 kg (14.3%)	79 %	16
Grain	Biscuit Malt	0.8 kg (14.3%)	79 %	45
Grain	Żytni	3 kg (53.6%)	85 %	8
Grain	Żytni czekoladowy	0.1 kg (1.8%)	85 %	700
Grain	Caraaroma	0.2 kg (3.6%)	78 %	400
Grain	Viking Pale Ale malt	0.5 kg (8.9%)	80 %	5
Grain	Karmelowy Jasny 30EBC	0.2 kg (3.6%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tradition	25 g	60 min	4.3 %
Boil	Tradition	5 g	30 min	4.3 %