

Roggenbier

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **17**
- SRM **13.4**
- Style **Roggenbier**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.2 liter(s)**
- Total mash volume **22.1 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------|----------------|-------|-----|
| Grain | Żytni | 2.5 kg (51%) | 85 % | 8 |
| Grain | Pilzneński | 1 kg (20.4%) | 81 % | 4 |
| Grain | Monachijski | 1 kg (20.4%) | 80 % | 16 |
| Grain | Kawowy | 0.15 kg (3.1%) | 77 % | 500 |
| Grain | Caraaroma | 0.15 kg (3.1%) | 78 % | 400 |
| Grain | Caramel Sweet | 0.1 kg (2%) | 75 % | 65 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Lublin (Lubelski) | 30 g | 60 min | 5.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------|-------|--------|--------|------------------|
| FM41 Gwoździe i Banany | Wheat | Liquid | 1 ml | Fermentum Mobile |