

# Roggenbier Canard Mouche

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **16**
- SRM **12.4**
- Style **Roggenbier**

## Batch size

- Expected quantity of finished beer **28.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.9 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **37.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25.9 liter(s)**
- Total mash volume **34.5 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Rye Malt	3.89 kg (44.6%)	63 %	10
Grain	Weyermann - Light Munich Malt	2.16 kg (24.8%)	82 %	14
Grain	Strzegom Pilzneński	1.86 kg (21.4%)	80 %	4
Grain	Słód Caramunich Typ II Weyermann	0.63 kg (7.2%)	73 %	120
Grain	Carafa II	0.08 kg (0.9%)	70 %	812
Adjunct	Rice Hulls	0.1 kg (1.1%)	1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tettnang	45.22 g	60 min	4 %
Boil	Saaz (Czech Republic)	13.7 g	15 min	4.5 %

## Extras

Type	Name	Amount	Use for	Time
Fining	Irish Moss	20.55 g	Boil	15 min