

# Roggenbier Dunkel

- Gravity **13.3 BLG**
- ABV ---
- IBU **22**
- SRM **11.5**
- Style **Roggenbier**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Żytni	2 kg (37.7%)	85 %	8
Grain	Pilzneński	1.5 kg (28.3%)	81 %	4
Grain	Karmelowy żytni Strzegom	0.5 kg (9.4%)	75 %	150
Grain	Strzegom Monachijski typ I	1 kg (18.9%)	79 %	16
Grain	Caramunich® typ I	0.3 kg (5.7%)	73 %	80

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tettnanger	40 g	60 min	4.7 %
Boil	Tettnanger	10 g	15 min	4.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew WB-06	Wheat	Dry	11.5 g	Fermentis