

# Roggenbier Pale Ale Test

- Gravity **10 BLG**
- ABV **4 %**
- IBU **20**
- SRM **3.5**
- 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 **75 min**
- Evaporation rate **10 %/h**
- Boil size **27.1 liter(s)**

## Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.1 liter(s)**
- Total mash volume **13.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Żytni	0.85 kg (22.1%)	85 %	8
Adjunct	Pszenica niesłodowana	0.5 kg (13%)	75 %	3
Grain	Strzegom Pilznieński	1.15 kg (29.9%)	80 %	4
Grain	Strzegom Pale Ale	1.35 kg (35.1%)	79 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Northern Brewer	18 g	75 min	9 %
Aroma (end of boil)	Lemon drop	25 g	1 min	4.6 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Spice	kaffir	4 g	Boil	10 min
Spice	kolędra	15 g	Boil	10 min