

# Roggenweizen

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **10**
- SRM **4**
- Style **Roggenbier**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **10 %**
- Size with trub loss **20.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **26.2 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

## Steps

- Temp **63 C**, Time **45 min**
- Temp **72 C**, Time **15 min**

## Mash step by step

- Heat up **13.5 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **45 min** at **63C**
- Keep mash **15 min** at **72C**
- Sparge using **17.2 liter(s)** of **76C** water or to achieve **26.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pszeniczny	2 kg (44.4%)	81 %	6
Grain	Pilznieński	2 kg (44.4%)	81 %	4
Grain	Żytni	0.5 kg (11.1%)	85 %	8

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tomyski	20 g	60 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale wb-68	Wheat	Slant	100 ml	---