

# Rogu

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **30**
- SRM **36.1**
- 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 **89 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **19.6 liter(s)**

## Fermentables

| Type           | Name                     | Amount         | Yield | EBC  |
|----------------|--------------------------|----------------|-------|------|
| Grain          | Żytni jasny              | 2.5 kg (49%)   | 85 %  | 8    |
| Grain          | waeyermann monachijski I | 1 kg (19.6%)   | 78 %  | 12   |
| Grain          | Caramunich® typ I        | 0.2 kg (3.9%)  | 73 %  | 80   |
| Liquid Extract | ekstrakt żytni           | 0.2 kg (3.9%)  | --- % | 3700 |
| Grain          | Strzegom Pilzneński      | 1.2 kg (23.5%) | 80 %  | 4    |

## Hops

| Use for             | Name              | Amount | Time   | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil                | Lublin (Lubelski) | 50 g   | 60 min | 4 %        |
| Boil                | Lublin (Lubelski) | 30 g   | 35 min | 4 %        |
| Aroma (end of boil) | Lublin (Lubelski) | 20 g   | 5 min  | 4 %        |
| Whirlpool           | Lublin (Lubelski) | 10 g   | 0 min  | 4 %        |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
| t-58 | Ale  | Dry  | 10 g   | ---        |