

# Rotbier

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **41**
- SRM **9.9**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.8 liter(s)**
- Total mash volume **18.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	2.85 kg (62%)	79 %	10
Grain	Castle Cara Ruby	0.95 kg (20.7%)	78 %	45
Grain	Viking melanoidynowy	0.55 kg (12%)	75 %	60
Grain	Strzegom Monachijski typ II	0.25 kg (5.4%)	79 %	22

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tradition	33 g	60 min	5.5 %
Boil	Tradition	33 g	30 min	5.5 %
Aroma (end of boil)	Tradition	34 g	5 min	5.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
brewferm lager	Lager	Dry	12 g	---