Roggenbier 20L

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **16**
- SRM **8.4**
- Style **Roggenbier**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.8 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **27 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **24.8 liter(s)**

Steps

- Temp **44 C**, Time **20 min**
- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **79 C**, Time **5 min**

Mash step by step

- Heat up **19.3 liter(s)** of strike water to **47.4C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **79C**
- Sparge using **13.2 liter(s)** of **76C** water or to achieve **27 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Żytni	3.5 kg *(63.6%)*	85 %	8
Grain	Monachijski	1 kg *(18.2%)*	80 %	16
Grain	Pilzneński	0.5 kg *(9.1%)*	81 %	4
Grain	Caramunich® typ I	0.5 kg *(9.1%)*	73 %	80

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau	30 g	60 min	4.5 %
Boil	Hallertau	10 g	15 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Liquid	30 ml	Fermentum Mobile

Notes

- Fermentacja burzliwa 7 dni
  Fermentacja cicha 10 dni 20 st. C

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

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