

Kveik Rosanke

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **16**
- SRM **4.2**
- Style **Specialty Beer**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **24.4 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (42.3%)	80 %	4
Grain	Rye, Flaked	1 kg (14.1%)	78.3 %	4
Grain	Brown Malt (British Chocolate)	0.1 kg (1.4%)	70 %	128
Grain	Oats, Flaked	1 kg (14.1%)	80 %	2
Grain	Strzegom Pszeniczny	1 kg (14.1%)	81 %	6
Sugar	Miód lipowy	1 kg (14.1%)	100 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	20 g	60 min	11 %

Extras

Type	Name	Amount	Use for	Time
Spice	Kminek	10 g	Boil	10 min