

# Rosanke

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **16**
- SRM **9.6**
- Style **Saison**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.6 liter(s)**
- Total mash volume **8.8 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **2 min**

## Mash step by step

- Heat up **6.6 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **2 min** at **72C**
- Sparge using **8.3 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	0.5 kg (22.7%)	80 %	4
Grain	płatki żytnie	0.6 kg (27.3%)	85 %	3
Grain	Płatki pszeniczne	0.3 kg (13.6%)	85 %	3
Grain	Strzegom Monachijski typ I	0.25 kg (11.4%)	79 %	16
Grain	Wędzony bukiem Viking Malt	0.25 kg (11.4%)	82 %	10
Grain	Strzegom Karmel 300	0.1 kg (4.5%)	70 %	299
Grain	Strzegom Bursztynowy	0.1 kg (4.5%)	70 %	49
Grain	Viking melanoidynowy	0.1 kg (4.5%)	75 %	60

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	5 g	60 min	10 %
Boil	Marynka	5 g	10 min	10 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
FM20 Białe Walonki	Wheat	Slant	100 ml	Fermentum Mobile