

Rosanke

- Gravity **10 BLG**
- ABV **4 %**
- IBU **38**
- SRM **21.8**
- Style **Specialty Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **27.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.4 liter(s)**
- Total mash volume **21.1 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **70 C**, Time **15 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **16.4 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **15 min** at **70C**
- Keep mash **1 min** at **78C**
- Sparge using **15.6 liter(s)** of **76C** water or to achieve **27.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1 kg (21.3%)	80 %	5
Grain	Strzegom Monachijski typ II	1 kg (21.3%)	75 %	25
Grain	Pszeniczny	0.5 kg (10.6%)	80 %	5
Grain	Płatki owsiane	0.5 kg (10.6%)	85 %	3
Grain	Rye, Flaked	0.3 kg (6.4%)	75 %	5
Grain	Strzegom Karmel 30	0.4 kg (8.5%)	75 %	30
Grain	Strzegom Karmel 150	0.8 kg (17%)	75 %	150
Grain	Carafa Special II	0.2 kg (4.3%)	50 %	1200

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	60 min	9 %
Boil	Lublin (Lubelski)	20 g	30 min	4 %
Boil	Marynka	25 g	5 min	9 %
Boil	Lublin (Lubelski)	30 g	5 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Saflager S-23	Ale	Dry	12 g	---

Extras

Type	Name	Amount	Use for	Time
Herb	Rumianek	15 g	Boil	5 min
Herb	Lipa	30 g	Boil	5 min
Herb	Wrzos	15 g	Boil	5 min
Herb	Pokrzywa	10 g	Boil	5 min
Herb	Mięta	10 g	Boil	5 min

Notes

- Burzliwa 21 oC 5 dni
Cicha 22 oC 5 dni
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