

Rosanke festiwalowe

- Gravity **14.3 BLG**
- ABV ---
- IBU **23**
- SRM **14.1**
- Style **Roggenbier**

Batch size

- Expected quantity of finished beer **60 liter(s)**
- Trub loss **5 %**
- Size with trub loss **63 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **75.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **51 liter(s)**
- Total mash volume **68 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	5 kg (29.4%)	80 %	7
Grain	Special B Malt	1 kg (5.9%)	65.2 %	315
Grain	Melanoiden Malt	1 kg (5.9%)	80 %	39
Grain	Cara Gold Castlemalting	1 kg (5.9%)	78 %	120
Grain	Cara Blonde - Castle Malting	1 kg (5.9%)	78 %	20
Grain	buckwheat	3 kg (17.6%)	80 %	2
Grain	Briess - Wheat Malt, White	5 kg (29.4%)	85 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	75 g	60 min	9 %