

## ROSEMARY ALE v.02

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **21**
- SRM **4**
- Style **Spice, Herb, or Vegetable Beer**

### Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **3 %**
- Size with trub loss **13.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **4 %/h**
- Boil size **14.9 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.8 liter(s) / kg**
- Mash size **11.4 liter(s)**
- Total mash volume **14.4 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **15 min**

### Mash step by step

- Heat up **11.4 liter(s)** of strike water to **74.3C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **15 min** at **72C**
- Keep mash **15 min** at **76C**
- Sparge using **6.5 liter(s)** of **76C** water or to achieve **14.9 liter(s)** of wort

### Fermentables

| Type  | Name                 | Amount       | Yield | EBC |
|-------|----------------------|--------------|-------|-----|
| Grain | Strzegom Pale Ale    | 1.5 kg (50%) | 79 %  | 6   |
| Grain | Strzegom Pilzniejszy | 1.5 kg (50%) | 80 %  | 4   |

### Hops

| Use for | Name     | Amount | Time   | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil    | Progress | 10 g   | 60 min | 6.9 %      |
| Boil    | Celeia   | 10 g   | 60 min | 5.3 %      |

### Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 11 g   | ---        |

### Extras

| Type  | Name     | Amount | Use for | Time   |
|-------|----------|--------|---------|--------|
| Spice | Rozmaryn | 5 g    | Boil    | 15 min |