

# Rosemary Ale

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- Gravity **11.4 BLG**
- ABV ---
- IBU **27**
- SRM **9.6**
- Style **Blonde Ale**

## Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **3 %**
- Size with trub loss **13.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **4 %/h**
- Boil size **14.5 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.8 liter(s) / kg**
- Mash size **9.5 liter(s)**
- Total mash volume **12 liter(s)**

## Steps

- Temp **72 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **9.5 liter(s)** of strike water to **78.8C**
- Add grains
- Keep mash **60 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **7.5 liter(s)** of **76C** water or to achieve **14.5 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount       | Yield | EBC |
|-------|-----------------------------|--------------|-------|-----|
| Grain | Strzegom Pilzneński         | 0.5 kg (20%) | 80 %  | 4   |
| Grain | Strzegom Monachijski typ I  | 1 kg (40%)   | 79 %  | 16  |
| Grain | Strzegom Monachijski typ II | 1 kg (40%)   | 79 %  | 22  |

## Hops

| Use for | Name     | Amount | Time   | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil    | celia    | 5 g    | 60 min | 5.3 %      |
| Boil    | Progress | 5 g    | 60 min | 6.9 %      |
| Boil    | Saphir   | 5 g    | 60 min | 2.6 %      |
| Boil    | celia    | 5 g    | 30 min | 5.3 %      |
| Boil    | Progress | 5 g    | 30 min | 6.9 %      |
| Boil    | Saphir   | 5 g    | 30 min | 2.6 %      |

## Yeasts

| Name        | Type | Form  | Amount  | Laboratory |
|-------------|------|-------|---------|------------|
| Safale S-04 | Ale  | Slant | 1000 ml | Safeale    |

## Extras

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

| Type  | Name     | Amount | Use for | Time   |
|-------|----------|--------|---------|--------|
| Spice | Rozmaryn | 15 g   | Boil    | 10 min |

### Notes

- Po fermentacji burzliwej dokonana zostanie ocena smaku, w razie słabego aromatu rozmarynowego (tequili) dodać 15g na fermentację cichą.  
*Oct 26, 2016, 9:54 PM*