

# Rozmaryn

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **47**
- SRM **5.2**

## Batch size

- Expected quantity of finished beer **7 liter(s)**
- Trub loss **5 %**
- Size with trub loss **7.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **8.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **5.7 liter(s)**
- Total mash volume **7.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	1.9 kg (100%)	80 %	7

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Azacca	10 g	60 min	14 %
Aroma (end of boil)	Azacca	10 g	3 min	14 %

## Extras

Type	Name	Amount	Use for	Time
Spice	rozmaryn	7 g	Boil	15 min