

Rosanke

- Gravity **11.2 BLG**
- ABV ---
- IBU **18**
- SRM **18.7**
- Style **Saison**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.6 liter(s)**
- Total mash volume **12.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------------|----------------|--------|-----|
| Grain | Weyermann - Vienna Malt | 0.8 kg (25%) | 81 % | 8 |
| Grain | Weyermann - Smoked Malt | 0.2 kg (6.3%) | 81 % | 6 |
| Grain | Rye Malt | 0.4 kg (12.5%) | 63 % | 10 |
| Grain | Weyermann - Pale Wheat Malt | 0.4 kg (12.5%) | 85 % | 5 |
| Grain | Oats, Flaked | 0.3 kg (9.4%) | 80 % | 2 |
| Grain | Buckwheat Malt | 0.3 kg (9.4%) | 65 % | 7 |
| Grain | Caraamber | 0.1 kg (3.1%) | 75 % | 59 |
| Grain | Carared | 0.2 kg (6.3%) | 75 % | 39 |
| Grain | Caraaroma | 0.2 kg (6.3%) | 78 % | 400 |
| Grain | Caramunich Malt | 0.1 kg (3.1%) | 71.7 % | 110 |
| Grain | Weyermann - Light Munich Malt | 0.2 kg (6.3%) | 82 % | 14 |
| Grain | Carafa | 0 kg | 70 % | 664 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|-------------------|--------|--------|------------|
| Boil | lunga | 7 g | 60 min | 11 % |
| Boil | Sybilla | 5 g | 20 min | 6.5 % |
| Boil | Lublin (Lubelski) | 5 g | 20 min | 4 % |
| Whirlpool | Sybilla | 15 g | 3 min | 6.5 % |
| Whirlpool | Lublin (Lubelski) | 15 g | 3 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|------|-----|-----|--------|--------|
| S-33 | Ale | Dry | 11.5 g | Safale |
|------|-----|-----|--------|--------|

Extras

| Type | Name | Amount | Use for | Time |
|-------|------------|--------|---------|--------|
| Spice | Dzika Róża | 100 g | Boil | 60 min |
| Herb | Rumianek | 18 g | Boil | 10 min |

Notes

- Grodziski a nie wędzony bukiem
Orkiszowy zamiast pszenicy
12 szasetek po 1.5 g rumianku -> herbatka
herbatka z dzikiej róży

Drożdże zadane w 26 stopniach aby pobudzić fenole + schłodzenie do 18 w ciągu 12 h
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