

Rosanke

- Gravity **9.8 BLG**
- ABV **3.8 %**
- IBU **14**
- SRM **20**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **7 liter(s)**
- Total mash volume **9 liter(s)**

Steps

- Temp **67 C**, Time **15 min**
- Temp **72 C**, Time **50 min**

Mash step by step

- Heat up **7 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **15 min** at **67C**
- Keep mash **50 min** at **72C**
- Sparge using **7.7 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Wędzony bukiem	0.6 kg (30%)	82 %	10
Grain	Słód owsiany Fawcett	0.3 kg (15%)	61 %	3
Grain	Weyermann - Melanoiden Malt	0.3 kg (15%)	81 %	70
Grain	Żytni wayerman	0.3 kg (15%)	85 %	8
Grain	Fawcett - Crystal	0.3 kg (15%)	70 %	160
Grain	Red Crystal 350-450 EBC Thomas Fawcett	0.2 kg (10%)	70 %	400

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	5 g	60 min	7 %
Boil	East Kent Goldings	4 g	60 min	5.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Herb	Gałęzi świerku	130 g	Boil	25 min
Herb	Krwawnik świeży cały bez korzeni ilość w łyżeczkach	7 g	Boil	14 min
Herb	Liść poziomki świeży w łyżeczkach	10 g	Boil	14 min
Herb	Liście mniszka lekarskiego w łyżeczkach	15 g	Boil	14 min
Herb	Dziewanna suszona	8 g	Boil	14 min
Herb	Pokrzywa świeża w łyżeczkach	5 g	Boil	14 min
Herb	Pędy malin	50 g	Boil	14 min