

Kveik Rosanke

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **16**
- SRM **4.2**
- Style **Specialty Beer**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **24.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------------|---------------|--------|-----|
| Grain | Strzegom Pilzneński | 3 kg (42.3%) | 80 % | 4 |
| Grain | Rye, Flaked | 1 kg (14.1%) | 78.3 % | 4 |
| Grain | Brown Malt (British Chocolate) | 0.1 kg (1.4%) | 70 % | 128 |
| Grain | Oats, Flaked | 1 kg (14.1%) | 80 % | 2 |
| Grain | Strzegom Pszeniczny | 1 kg (14.1%) | 81 % | 6 |
| Sugar | Miód lipowy | 1 kg (14.1%) | 100 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | lunga | 20 g | 60 min | 11 % |

Extras

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