

Rosanke #1 - Zielnik - Browar na Wyżynie

- Gravity **9.8 BLG**
- ABV **3.8 %**
- IBU **19**
- SRM **10.4**
- Style **Specialty Beer**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **6 %**
- Size with trub loss **19.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.9 liter(s)**
- Total mash volume **15.3 liter(s)**

Steps

- Temp **64 C**, Time **20 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **11.9 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **20 min** at **64C**
- Keep mash **40 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **12.7 liter(s)** of **76C** water or to achieve **21.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	pale ale Viking Malt	1 kg (29.4%)	79 %	8
Grain	karmelowy 30 - Viking Malt	0.5 kg (14.7%)	75 %	35
Grain	bursztynowy cookie Viking Malt	0.5 kg (14.7%)	72 %	60
Grain	red ale (melanoidynowy) Viking Malt	0.5 kg (14.7%)	75 %	80
Grain	pszeniczny Viking Malt	0.5 kg (14.7%)	81 %	5
Grain	płatki owsiane	0.4 kg (11.8%)	65 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka (PL) - granulát	15 g	60 min	8.2 %
Aroma (end of boil)	Lubelski (PL) - granulát	10 g	5 min	4 %

Extras

Type	Name	Amount	Use for	Time
Herb	Mięta pieprzowa	5 g	Boil	60 min
Herb	Mięta pieprzowa	1 g	Boil	0 min
Herb	Rumianek 2 saszetki	3 g	Boil	5 min