

# Rosanke

- Gravity **10 BLG**
- ABV **4 %**
- IBU **20**
- SRM **10.8**
- Style **Spice, Herb, or Vegetable Beer**

## Batch size

- Expected quantity of finished beer **9 liter(s)**
- Trub loss **5 %**
- Size with trub loss **9.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **11.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **5.5 liter(s)**
- Total mash volume **7.3 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ I	1 kg (54.9%)	79 %	16
Grain	Płatki owsiane	0.2 kg (11%)	60 %	3
Grain	Weyermann - Smoked Malt	0.25 kg (13.7%)	81 %	6
Grain	Special B Malt	0.1 kg (5.5%)	65.2 %	315
Grain	Abbey Castle	0.07 kg (3.8%)	80 %	45
Grain	Melanoiden Malt	0.05 kg (2.7%)	80 %	39
Grain	Żytni	0.15 kg (8.2%)	85 %	8

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Crystal	11 g	60 min	4.5 %
Aroma (end of boil)	Crystal	15 g	10 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP005 - British Ale Yeast	Ale	Slant	30 ml	White Labs