

# Rosanke

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- Gravity **8.5 BLG**
- ABV **3.3 %**
- IBU **14**
- SRM **3.2**
- Style **Specialty Beer**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.1 liter(s)**
- Total mash volume **13.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Grodziski	1 kg (29.9%)	80 %	2
Grain	Viking Pale Ale malt	0.5 kg (14.9%)	80 %	3
Grain	Żytni	0.7 kg (20.9%)	85 %	8
Grain	Płatki owsiane	0.4 kg (11.9%)	60 %	3
Grain	Karmelowy Jasny 30EBC	0.15 kg (4.5%)	75 %	30
Grain	Pszeniczny	0.5 kg (14.9%)	85 %	4
Grain	Viking Wędzony torfem	0.1 kg (3%)	81 %	7

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Tradition	25 g	15 min	5 %
Boil	Oktawia	10 g	15 min	9.4 %