

# Rosanke

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **16**
- SRM **9.6**
- Style **Saison**

## 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 **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.6 liter(s)**
- Total mash volume **8.8 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **2 min**

## Mash step by step

- Heat up **6.6 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **2 min** at **72C**
- Sparge using **8.3 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount          | Yield | EBC |
|-------|----------------------------|-----------------|-------|-----|
| Grain | Strzegom Pilzneński        | 0.5 kg (22.7%)  | 80 %  | 4   |
| Grain | płatki żytnie              | 0.6 kg (27.3%)  | 85 %  | 3   |
| Grain | Płatki pszeniczne          | 0.3 kg (13.6%)  | 85 %  | 3   |
| Grain | Strzegom Monachijski typ I | 0.25 kg (11.4%) | 79 %  | 16  |
| Grain | Wędzony bukiem Viking Malt | 0.25 kg (11.4%) | 82 %  | 10  |
| Grain | Strzegom Karmel 300        | 0.1 kg (4.5%)   | 70 %  | 299 |
| Grain | Strzegom Bursztynowy       | 0.1 kg (4.5%)   | 70 %  | 49  |
| Grain | Viking melanoidynowy       | 0.1 kg (4.5%)   | 75 %  | 60  |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Marynka | 5 g    | 60 min | 10 %       |
| Boil    | Marynka | 5 g    | 10 min | 10 %       |

## Yeasts

| <b>Name</b>        | <b>Type</b> | <b>Form</b> | <b>Amount</b> | <b>Laboratory</b> |
|--------------------|-------------|-------------|---------------|-------------------|
| FM20 Białe Walonki | Wheat       | Slant       | 100 ml        | Fermentum Mobile  |