

## rosanke

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- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU ---
- SRM **14.5**
- Style **Specialty Beer**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1 kg (20%)	81 %	4
Grain	Pszeniczny	1 kg (20%)	85 %	4
Grain	Słód Wędzony Steinbach	0.5 kg (10%)	80 %	5
Grain	Simpsons - Golden Naked Oats	0.5 kg (10%)	73 %	20
Grain	Strzegom Monachijski typ I	1 kg (20%)	79 %	16
Grain	Viking melanoidynowy	0.25 kg (5%)	75 %	60
Grain	Strzegom Karmel 150	0.25 kg (5%)	75 %	150
Grain	Simpsons - Crystal Rye	0.5 kg (10%)	73 %	270