

Rosanke festiwalowe

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **23**
- SRM **14.1**
- Style **Roggenbier**

Batch size

- Expected quantity of finished beer **60 liter(s)**
- Trub loss **5 %**
- Size with trub loss **63 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **75.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **51 liter(s)**
- Total mash volume **68 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------|--------------|--------|-----|
| Grain | Briess - Pale Ale Malt | 5 kg (29.4%) | 80 % | 7 |
| Grain | Special B Malt | 1 kg (5.9%) | 65.2 % | 315 |
| Grain | Melanoiden Malt | 1 kg (5.9%) | 80 % | 39 |
| Grain | Cara Gold Castlemalting | 1 kg (5.9%) | 78 % | 120 |
| Grain | Cara Blonde - Castle Malting | 1 kg (5.9%) | 78 % | 20 |
| Grain | buckwheat | 3 kg (17.6%) | 80 % | 2 |
| Grain | Briess - Wheat Malt, White | 5 kg (29.4%) | 85 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | Challenger | 75 g | 60 min | 9 % |