

Allenstein - Rosanke

- Gravity **9.8 BLG**
- ABV **3.8 %**
- IBU **12**
- SRM **5.7**
- Style **Spice, Herb, or Vegetable Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **12 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **18.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ II	2 kg (50%)	79 %	22
Grain	Oats, Malted	2 kg (50%)	80 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lomik	50 g	15 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM51 Grodzie Dębowe	Wheat	Liquid	1500 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Herb	Kwiaty Lipy	50 g	Boil	10 min
Herb	Rumianek	10 g	Boil	10 min
Herb	Bluszczyk Kurdybanek	25 g	Boil	10 min

Notes

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

- Fermentacja:
Burzliwa (6-7 dni w 18 st. C)
Cicha (8-9 dni w 18 st. C)

Butelkowanie:

Syrop cukrowy na refermentację (80 g cukru w 400 ml wody)

Dojrzewanie piwa:

3 tygodnie w temperaturze 16-17st. C.

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