

# Rosanke

---

- Gravity **11.4 BLG**
- ABV ---
- IBU **19**
- SRM **16.3**
- Style **Saison**

## 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 **12.5 liter(s)**
- Total mash volume **16.6 liter(s)**

## Steps

- Temp **50 C**, Time **10 min**
- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **20 min**

## Mash step by step

- Heat up **12.5 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **10 min** at **50C**
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **72C**
- Sparge using **17 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	0.7 kg (16.9%)	81 %	4
Grain	Strzegom Wiedeński	0.28 kg (6.7%)	79 %	10
Grain	Caraaroma	0.25 kg (6%)	78 %	400
Grain	owsiany	1 kg (24.1%)	78 %	5
Grain	Pszeniczny	1 kg (24.1%)	85 %	4
Grain	Carahell	0.17 kg (4.1%)	77 %	26
Grain	Karmelowy Czerwony	0.22 kg (5.3%)	75 %	59
Grain	Caramel/Crystal Malt - 10L	0.13 kg (3.1%)	75 %	20
Grain	płatki jęczmienne	0.4 kg (9.6%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Perle	20 g	60 min	7 %
Boil	Sybilla	15 g	5 min	3.5 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Safbrew S-33	Ale	Dry	11.5 g	Safbrew

### **Extras**

<b>Type</b>	<b>Name</b>	<b>Amount</b>	<b>Use for</b>	<b>Time</b>
Spice	dzika róža	20 g	Boil	5 min
Spice	chaber	10 g	Boil	0 min
Spice	dzika róža	10 g	Boil	0 min