

# Rosanke

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **22**
- SRM **10.8**
- Style **Specialty Beer**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

## Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.1 liter(s)**
- Total mash volume **20.2 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **15.1 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **17.5 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1 kg (19.8%)	81 %	4
Grain	Weyermann pszeniczny jasny	1 kg (19.8%)	80 %	6
Grain	Grodziski pszeniczny wędzony dębem	0.8 kg (15.8%)	80 %	3
Grain	Simpsons - Golden Naked Oats	0.5 kg (9.9%)	73 %	20
Grain	Strzegom Monachijski typ I	1 kg (19.8%)	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	0.25 kg (5%)	73 %	177

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Puławski	50 g	60 min	4.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Liquid	111 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Spice	Rumianek	10 g	Secondary	10 day(s)
Spice	Lipa	20 g	Secondary	10 day(s)
Spice	mięta	15 g	Secondary	10 day(s)
Spice	wrzos	15 g	Secondary	10 day(s)

## Notes

- Uwaga:  
Rumianek - 10 saszetek  
Lipa 20 saszetek  
mięta 15 g  
wrzos 15 g  
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