

# Rosanke

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- Gravity **10 BLG**
- ABV **4 %**
- IBU **20**
- SRM **10.8**
- Style **Spice, Herb, or Vegetable Beer**

## Batch size

- Expected quantity of finished beer **9 liter(s)**
- Trub loss **5 %**
- Size with trub loss **9.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **11.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **5.5 liter(s)**
- Total mash volume **7.3 liter(s)**

## Fermentables

| Type  | Name                       | Amount          | Yield  | EBC |
|-------|----------------------------|-----------------|--------|-----|
| Grain | Strzegom Monachijski typ I | 1 kg (54.9%)    | 79 %   | 16  |
| Grain | Płatki owsiane             | 0.2 kg (11%)    | 60 %   | 3   |
| Grain | Weyermann - Smoked Malt    | 0.25 kg (13.7%) | 81 %   | 6   |
| Grain | Special B Malt             | 0.1 kg (5.5%)   | 65.2 % | 315 |
| Grain | Abbey Castle               | 0.07 kg (3.8%)  | 80 %   | 45  |
| Grain | Melanoiden Malt            | 0.05 kg (2.7%)  | 80 %   | 39  |
| Grain | Żytni                      | 0.15 kg (8.2%)  | 85 %   | 8   |

## Hops

| Use for             | Name    | Amount | Time   | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil                | Crystal | 11 g   | 60 min | 4.5 %      |
| Aroma (end of boil) | Crystal | 15 g   | 10 min | 4.5 %      |

## Yeasts

| Name                       | Type | Form  | Amount | Laboratory |
|----------------------------|------|-------|--------|------------|
| WLP005 - British Ale Yeast | Ale  | Slant | 30 ml  | White Labs |