

rosanke

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU ---
- SRM **14.5**
- Style **Specialty Beer**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------|--------------|-------|-----|
| Grain | Pilzneński | 1 kg (20%) | 81 % | 4 |
| Grain | Pszeniczny | 1 kg (20%) | 85 % | 4 |
| Grain | Słód Wędzony Steinbach | 0.5 kg (10%) | 80 % | 5 |
| Grain | Simpsons - Golden Naked Oats | 0.5 kg (10%) | 73 % | 20 |
| Grain | Strzegom Monachijski typ I | 1 kg (20%) | 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 | 0.5 kg (10%) | 73 % | 270 |