

# ROSANKE II

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **21**
- SRM **5.3**
- Style **Saison**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.8 liter(s)**

## Steps

- Temp **50 C**, Time **15 min**
- Temp **63 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **0 min**

## Mash step by step

- Heat up **12.6 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **15 min** at **50C**
- Keep mash **60 min** at **63C**
- Keep mash **10 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **14.4 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	2 kg (45.5%)	79 %	10
Grain	Grodziski pszeniczny wędzony dębem	1 kg (22.7%)	80 %	3
Grain	Strzegom Pszeniczny	1 kg (22.7%)	81 %	6
Adjunct	Briess - Oat Flakes	0.2 kg (4.5%)	80 %	5
Grain	Carahell	0.2 kg (4.5%)	77 %	26

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	50 g	15 min	6 %
Aroma (end of boil)	Lomik	20 g	5 min	4.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale BE-134	Ale	Dry	10 g	---