

# Rosanke

- Gravity **11.2 BLG**
- ABV ---
- IBU **18**
- SRM **18.7**
- Style **Saison**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.6 liter(s)**
- Total mash volume **12.8 liter(s)**

## Fermentables

| Type  | Name                          | Amount         | Yield  | EBC |
|-------|-------------------------------|----------------|--------|-----|
| Grain | Weyermann - Vienna Malt       | 0.8 kg (25%)   | 81 %   | 8   |
| Grain | Weyermann - Smoked Malt       | 0.2 kg (6.3%)  | 81 %   | 6   |
| Grain | Rye Malt                      | 0.4 kg (12.5%) | 63 %   | 10  |
| Grain | Weyermann - Pale Wheat Malt   | 0.4 kg (12.5%) | 85 %   | 5   |
| Grain | Oats, Flaked                  | 0.3 kg (9.4%)  | 80 %   | 2   |
| Grain | Buckwheat Malt                | 0.3 kg (9.4%)  | 65 %   | 7   |
| Grain | Caraamber                     | 0.1 kg (3.1%)  | 75 %   | 59  |
| Grain | Carared                       | 0.2 kg (6.3%)  | 75 %   | 39  |
| Grain | Caraaroma                     | 0.2 kg (6.3%)  | 78 %   | 400 |
| Grain | Caramunich Malt               | 0.1 kg (3.1%)  | 71.7 % | 110 |
| Grain | Weyermann - Light Munich Malt | 0.2 kg (6.3%)  | 82 %   | 14  |
| Grain | Carafa                        | 0 kg           | 70 %   | 664 |

## Hops

| Use for   | Name              | Amount | Time   | Alpha acid |
|-----------|-------------------|--------|--------|------------|
| Boil      | Iunga             | 7 g    | 60 min | 11 %       |
| Boil      | Sybilla           | 5 g    | 20 min | 6.5 %      |
| Boil      | Lublin (Lubelski) | 5 g    | 20 min | 4 %        |
| Whirlpool | Sybilla           | 15 g   | 3 min  | 6.5 %      |
| Whirlpool | Lublin (Lubelski) | 15 g   | 3 min  | 4 %        |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|      |     |     |        |        |
|------|-----|-----|--------|--------|
| S-33 | Ale | Dry | 11.5 g | Safale |
|------|-----|-----|--------|--------|

### Extras

| Type  | Name       | Amount | Use for | Time   |
|-------|------------|--------|---------|--------|
| Spice | Dzika Róża | 100 g  | Boil    | 60 min |
| Herb  | Rumianek   | 18 g   | Boil    | 10 min |

### Notes

- Grodziski a nie wędzony bukiem  
Orkiszowy zamiast pszenicy  
12 szasetek po 1.5 g rumianku -> herbatka  
herbatka z dzikiej róży

Drożdże zadane w 26 stopniach aby pobudzić fenole + schłodzenie do 18 w ciągu 12 h  
*May 25, 2016, 11:53 AM*