

Rosemary Ale

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **30**
- SRM **6**
- Style **Spice, Herb, or Vegetable Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.6 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.3 liter(s)**
- Total mash volume **20.4 liter(s)**

Steps

- Temp **0.52 C**, Time **10 min**
- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **15.3 liter(s)** of strike water to **-2.7C**
- Add grains
- Keep mash **10 min** at **0.52C**
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **76C**
- Sparge using **17.4 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Pilzneński | 3.5 kg (68.6%) | 81 % | 4 |
| Grain | Strzegom Pszeniczny | 1 kg (19.6%) | 81 % | 6 |
| Grain | Biscuit Malt | 0.5 kg (9.8%) | 79 % | 45 |
| Grain | Red Ale Viking | 0.1 kg (2%) | 70 % | 80 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | Magnum | 18 g | 60 min | 14 % |
| Boil | East Kent Goldings | 15 g | 10 min | 6.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 100 ml | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|------|------------------|--------|---------|-------|
| Herb | Rozmaryn suszony | 10 g | Boil | 5 min |

| | | | | |
|------|------------------|------|---------|-----------|
| Herb | Rozmaryn suszony | 15 g | Primary | 10 day(s) |
|------|------------------|------|---------|-----------|

Notes

- Druga porcja rozmarynu na Whirlpool na 10min, jednak brewness nie pozwala tego zdefiniować

Zamysł jest taki, by przypominało trochę krakersy zielone.

Jan 10, 2025, 11:08 AM