

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