

## ROSEMARY ALE v.02

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **21**
- SRM **4**
- Style **Spice, Herb, or Vegetable Beer**

### Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **3 %**
- Size with trub loss **13.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **4 %/h**
- Boil size **14.9 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.8 liter(s) / kg**
- Mash size **11.4 liter(s)**
- Total mash volume **14.4 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **15 min**

### Mash step by step

- Heat up **11.4 liter(s)** of strike water to **74.3C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **15 min** at **72C**
- Keep mash **15 min** at **76C**
- Sparge using **6.5 liter(s)** of **76C** water or to achieve **14.9 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	1.5 kg (50%)	79 %	6
Grain	Strzegom Pilzneński	1.5 kg (50%)	80 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Progress	10 g	60 min	6.9 %
Boil	Celeia	10 g	60 min	5.3 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	---

### Extras

Type	Name	Amount	Use for	Time
Spice	Rozmaryn	5 g	Boil	15 min