

## Rosanke #2 - Zielnik #2 - Browar na Wyżynie

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **14**
- SRM **12.2**
- Style **Specialty Beer**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **6 %**
- Size with trub loss **21.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **24.6 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **17.2 liter(s)**

### Steps

- Temp **64 C**, Time **15 min**
- Temp **72 C**, Time **45 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **12.9 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **15 min** at **64C**
- Keep mash **45 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **16 liter(s)** of **76C** water or to achieve **24.6 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	pale ale Viking Malt	1.5 kg (34.9%)	80 %	6
Grain	monachijski typ II Viking Malt	0.5 kg (11.6%)	78 %	22
Grain	dekstrynowy Viking Malt	0.5 kg (11.6%)	79 %	16
Grain	pszeniczny karmelowy Viking Malt	0.2 kg (4.7%)	70 %	100
Grain	karmelowy 150 - Viking Malt	0.2 kg (4.7%)	75 %	150
Grain	karmelowy 300 - Viking Malt	0.2 kg (4.7%)	70 %	300
Grain	płatki owsiane błyskawiczne	0.6 kg (14%)	70 %	1
Grain	płatki pszenne błyskawiczne	0.6 kg (14%)	70 %	1

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lubelski (PL) - granulata	15 g	60 min	3.8 %

Boil	Junga (PL) - granulat	5 g	60 min	11 %
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## Yeasts

Name	Type	Form	Amount	Laboratory
FM20 Białe Walonki	Wheat	Slant	300 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Water Agent	Chlorek sodu	7 g	Mash	70 min
Water Agent	Siarczan wapnia	4 g	Mash	70 min
Water Agent	Chlorek wapnia	2 g	Mash	70 min
Water Agent	Kwas mlekowy 80%	5 g	Mash	70 min
Water Agent	Woda demineralizowana	15000 g	Mash	70 min
Herb	Werbena cytrynowa	30 g	Boil	5 min
Herb	Rumianek 2 saszetki	3 g	Boil	5 min

## Notes

- Rosanke 10 - 11 BLG. Profil wody:  
Ca+2 Mg+2 Na+ Cl- SO4-2 HCO Alkalinity Residual  
111.6 6.5 100.8 191.7 92.5 101.2 107.9 24.5

SO42-/Cl- ratio: 0.5 Very Malty

<https://www.brewersfriend.com/mash-chemistry-and-brewing-water-calculator/?id=WCXFQ0K>  
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- Fermentacja w 20C.  
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