

# Rosanke

- Gravity **9.8 BLG**
- ABV **3.8 %**
- IBU **6**
- SRM **12.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **10 %**
- Size with trub loss **14.3 liter(s)**
- Boil time **50 min**
- Evaporation rate **10 %/h**
- Boil size **16.9 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.1 liter(s)**
- Total mash volume **12.2 liter(s)**

## Steps

- Temp **70 C**, Time **75 min**

## Mash step by step

- Heat up **9.1 liter(s)** of strike water to **78.4C**
- Add grains
- Keep mash **75 min** at **70C**
- Sparge using **10.9 liter(s)** of **76C** water or to achieve **16.9 liter(s)** of wort

## Fermentables

| Type  | Name                                   | Amount         | Yield | EBC |
|-------|----------------------------------------|----------------|-------|-----|
| Grain | Weyermann - Carapils                   | 0.1 kg (3.3%)  | 78 %  | 4   |
| Grain | Słód owsiany Fawcett                   | 0.25 kg (8.2%) | 61 %  | 5   |
| Grain | Pszeniczny                             | 0.5 kg (16.4%) | 85 %  | 4   |
| Grain | Żytni                                  | 0.5 kg (16.4%) | 85 %  | 8   |
| Grain | Caraaroma                              | 0.2 kg (6.6%)  | 78 %  | 400 |
| Grain | Monachijski typ II 20-25 EBC Weyermann | 1 kg (32.8%)   | 80 %  | 20  |
| Grain | Weyermann - Bohemian Pilsner Malt      | 0.5 kg (16.4%) | 81 %  | 4   |

## Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Lublin (Lubelski) | 10 g   | 30 min | 4 %        |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11.5 g | Fermentis  |