

# ROSANKE

- Gravity **11.7 BLG**
- ABV ---
- IBU **15**
- SRM **8.4**
- Style **Saison**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.7 liter(s)**
- Total mash volume **15.6 liter(s)**

## Steps

- Temp **63 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **0 min**

## Mash step by step

- Heat up **11.7 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **10 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **17.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	3 kg (69.8%)	79 %	10
Grain	Weyermann - Grodziski	0.2 kg (4.7%)	80 %	4
Grain	Strzegom Pszeniczny	0.2 kg (4.7%)	81 %	6
Grain	Weyermann - Carapils	0.2 kg (4.7%)	78 %	4
Adjunct	Briess - Oat Flakes	0.2 kg (4.7%)	80 %	5
Adjunct	Briess - Rye Flakes	0.2 kg (4.7%)	71 %	6
Grain	Carahell	0.2 kg (4.7%)	77 %	26
Grain	Caramunich I	0.1 kg (2.3%)	71 %	110

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	30 g	60 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
S-33	Ale	Dry	10 g	---

## Extras

Type	Name	Amount	Use for	Time
Herb	rozmaryn	50 g	Secondary	---
Herb	lawenda, herbatka	50 g	Secondary	---
Herb	dziak róża	50 g	Secondary	---