

Rosanke

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **16**
- SRM **9.6**
- Style **Saison**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.6 liter(s)**
- Total mash volume **8.8 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **2 min**

Mash step by step

- Heat up **6.6 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **2 min** at **72C**
- Sparge using **8.3 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|-----------------|-------|-----|
| Grain | Strzegom Pilzneński | 0.5 kg (22.7%) | 80 % | 4 |
| Grain | płatki żytnie | 0.6 kg (27.3%) | 85 % | 3 |
| Grain | Płatki pszeniczne | 0.3 kg (13.6%) | 85 % | 3 |
| Grain | Strzegom Monachijski typ I | 0.25 kg (11.4%) | 79 % | 16 |
| Grain | Wędzony bukiem Viking Malt | 0.25 kg (11.4%) | 82 % | 10 |
| Grain | Strzegom Karmel 300 | 0.1 kg (4.5%) | 70 % | 299 |
| Grain | Strzegom Bursztynowy | 0.1 kg (4.5%) | 70 % | 49 |
| Grain | Viking melanoidynowy | 0.1 kg (4.5%) | 75 % | 60 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 5 g | 60 min | 10 % |
| Boil | Marynka | 5 g | 10 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------|-------------|-------------|---------------|-------------------|
| FM20 Białe Walonki | Wheat | Slant | 100 ml | Fermentum Mobile |