

Rosankev2

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **39**
- SRM **9.8**
- Style **Special/Best/Premium Bitter**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.1 liter(s)**
- Total mash volume **17.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------------|----------------|--------|-----|
| Grain | Grodziski pszeniczny wędzony dębem | 0.5 kg (11.5%) | 80 % | 3 |
| Grain | Briess - Pilsen Malt | 3 kg (69%) | 80.5 % | 2 |
| Grain | Cookie | 0.2 kg (4.6%) | 80 % | 60 |
| Grain | Żytni | 0.3 kg (6.9%) | 85 % | 8 |
| Grain | Strzegom Karmel 600 | 0.15 kg (3.4%) | 68 % | 601 |
| Grain | Słód owsiany Fawcett | 0.2 kg (4.6%) | 61 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Magnum | 15 g | 45 min | 13.5 % |
| Boil | Fuggles | 30 g | 20 min | 5.3 % |
| Boil | Fuggles | 30 g | 10 min | 5.3 % |

Extras

| Type | Name | Amount | Use for | Time |
|-------|-------|--------|---------|--------|
| Spice | Gruit | 20 g | Boil | 15 min |