

# Allenstein - Rosanke

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- Gravity **9.8 BLG**
- ABV **3.8 %**
- IBU **12**
- SRM **5.7**
- Style **Spice, Herb, or Vegetable Beer**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **12 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **18.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount     | Yield | EBC |
|-------|-----------------------------|------------|-------|-----|
| Grain | Strzegom Monachijski typ II | 2 kg (50%) | 79 %  | 22  |
| Grain | Oats, Malted                | 2 kg (50%) | 80 %  | 2   |

## Hops

| Use for | Name  | Amount | Time   | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil    | Lomik | 50 g   | 15 min | 4 %        |

## Yeasts

| Name                | Type  | Form   | Amount  | Laboratory       |
|---------------------|-------|--------|---------|------------------|
| FM51 Grodzie Dębowe | Wheat | Liquid | 1500 ml | Fermentum Mobile |

## Extras

| Type | Name                 | Amount | Use for | Time   |
|------|----------------------|--------|---------|--------|
| Herb | Kwiaty Lipy          | 50 g   | Boil    | 10 min |
| Herb | Rumianek             | 10 g   | Boil    | 10 min |
| Herb | Bluszczuk Kurdybanek | 25 g   | Boil    | 10 min |

## Notes

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

- Fermentacja:  
Burzliwa (6-7 dni w 18 st. C)  
Cicha (8-9 dni w 18 st. C)

Butelkowanie:

Syrop cukrowy na refermentację (80 g cukru w 400 ml wody)

Dojrzewanie piwa:

3 tygodnie w temperaturze 16-17st. C.

*Apr 24, 2018, 6:30 PM*