

# Rosanke

- Gravity **9 BLG**
- ABV **3.5 %**
- IBU **26**
- SRM **11.1**
- Style **Standard/Ordinary Bitter**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **17.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Płatki owsiane	0.7 kg (16.3%)	60 %	3
Grain	Strzegom Wiedeński	1.6 kg (37.2%)	79 %	10
Grain	Strzegom Pale Ale	1 kg (23.3%)	79 %	6
Grain	Grodziski pszeniczny wędzony dębem	0.5 kg (11.6%)	80 %	3
Grain	Simpsons - Crystal Rye	0.2 kg (4.7%)	73 %	177
Grain	Strzegom Karmel 300	0.3 kg (7%)	70 %	299

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	8 g	60 min	15.5 %
Boil	Saaz (Czech Republic)	20 g	30 min	4.5 %
Boil	Saaz (Czech Republic)	20 g	10 min	4.5 %
Boil	Oktawia	5 g	10 min	7.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - LalBrew Voss Kveik	Ale	Slant	10 ml	Lallemand

## Extras

Type	Name	Amount	Use for	Time
Spice	Trojanka Litewska	10 g	Boil	10 min