

Rosanke

- Gravity **10 BLG**
- ABV **4 %**
- IBU **20**
- SRM **10.8**
- Style **Spice, Herb, or Vegetable Beer**

Batch size

- Expected quantity of finished beer **9 liter(s)**
- Trub loss **5 %**
- Size with trub loss **9.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **11.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **5.5 liter(s)**
- Total mash volume **7.3 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|-----------------|--------|-----|
| Grain | Strzegom Monachijski typ I | 1 kg (54.9%) | 79 % | 16 |
| Grain | Płatki owsiane | 0.2 kg (11%) | 60 % | 3 |
| Grain | Weyermann - Smoked Malt | 0.25 kg (13.7%) | 81 % | 6 |
| Grain | Special B Malt | 0.1 kg (5.5%) | 65.2 % | 315 |
| Grain | Abbey Castle | 0.07 kg (3.8%) | 80 % | 45 |
| Grain | Melanoiden Malt | 0.05 kg (2.7%) | 80 % | 39 |
| Grain | Żytni | 0.15 kg (8.2%) | 85 % | 8 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil | Crystal | 11 g | 60 min | 4.5 % |
| Aroma (end of boil) | Crystal | 15 g | 10 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------------|------|-------|--------|------------|
| WLP005 - British Ale Yeast | Ale | Slant | 30 ml | White Labs |