

# Rosemary Ale

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- Gravity **11.4 BLG**
- ABV ---
- IBU **27**
- SRM **9.6**
- Style **Blonde Ale**

## Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **3 %**
- Size with trub loss **13.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **4 %/h**
- Boil size **14.5 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.8 liter(s) / kg**
- Mash size **9.5 liter(s)**
- Total mash volume **12 liter(s)**

## Steps

- Temp **72 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **9.5 liter(s)** of strike water to **78.8C**
- Add grains
- Keep mash **60 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **7.5 liter(s)** of **76C** water or to achieve **14.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	0.5 kg (20%)	80 %	4
Grain	Strzegom Monachijski typ I	1 kg (40%)	79 %	16
Grain	Strzegom Monachijski typ II	1 kg (40%)	79 %	22

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	celia	5 g	60 min	5.3 %
Boil	Progress	5 g	60 min	6.9 %
Boil	Saphir	5 g	60 min	2.6 %
Boil	celia	5 g	30 min	5.3 %
Boil	Progress	5 g	30 min	6.9 %
Boil	Saphir	5 g	30 min	2.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	1000 ml	Safeale

## Extras

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

Type	Name	Amount	Use for	Time
Spice	Rozmaryn	15 g	Boil	10 min

### Notes

- Po fermentacji burzliwej dokonana zostanie ocena smaku, w razie słabego aromatu rozmarynowego (tequili) dodać 15g na fermentację cichą.  
*Oct 26, 2016, 9:54 PM*