

# Black Rose

---

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **29**
- SRM **19.3**
- Style **American Brown Ale**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **7.8 liter(s)**
- Total mash volume **10.1 liter(s)**

## Steps

- Temp **67 C**, Time **65 min**
- Temp **77 C**, Time **10 min**

## Mash step by step

- Heat up **7.8 liter(s)** of strike water to **74.1C**
- Add grains
- Keep mash **65 min** at **67C**
- Keep mash **10 min** at **77C**
- Sparge using **7.3 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (85.1%)	80 %	5
Grain	Viking cookie Malt	0.15 kg (6.4%)	78 %	32
Grain	Strzegom Karmel 150	0.1 kg (4.3%)	75 %	150
Grain	Strzegom Czekoladowy ciemny	0.1 kg (4.3%)	68 %	1200

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	15 g	40 min	7 %
Boil	Fuggles	15 g	15 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	8 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	5 g	Boil	5 min