

# rosanke

---

- Gravity **10 BLG**
- ABV **4 %**
- IBU **10**
- SRM **8.8**
- Style **Roggenbier**

## Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.6 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4.5 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **20.5 liter(s)**

## Steps

- Temp **70 C**, Time **70 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **16.8 liter(s)** of strike water to **75.5C**
- Add grains
- Keep mash **70 min** at **70C**
- Keep mash **5 min** at **76C**
- Sparge using **8.5 liter(s)** of **76C** water or to achieve **21.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Malt Wędzony Gruszą	1 kg (26.8%)	82 %	10
Grain	Strzegom Monachijski typ II	1 kg (26.8%)	79 %	22
Grain	Weyermann Caramunich 3	0.2 kg (5.4%)	76 %	150
Grain	Płatki owsiane	0.4 kg (10.7%)	60 %	3
Grain	Żytni	0.475 kg (12.8%)	85 %	8
Grain	Pilzneński	0.5 kg (13.4%)	81 %	4
Grain	Karmelowy Czerwony	0.15 kg (4%)	75 %	59

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	50 g	10 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - LalBrew Voss Kveik	Ale	Slant	200 ml	Lallemand

## Extras

Type	Name	Amount	Use for	Time
Herb	liscie porzeczki	30 g	Boil	0 min
Herb	rumianek	15 g	Boil	0 min