

# ROSANKE

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- Gravity **9.3 BLG**
- ABV **3.6 %**
- IBU **19**
- SRM **16.2**
- Style **Specialty Beer**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **4.8 liter(s)**
- Total mash volume **6.4 liter(s)**

## Steps

- Temp **72 C**, Time **80 min**

## Mash step by step

- Heat up **4.8 liter(s)** of strike water to **80.7C**
- Add grains
- Keep mash **80 min** at **72C**
- Sparge using **12 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Red Active	0.8 kg (32%)	79 %	30
Grain	Pilzneński	0.5 kg (20%)	81 %	4
Grain	Oats, Flaked	0.15 kg (6%)	80 %	2
Grain	Rye, Flaked	0.15 kg (6%)	78.3 %	4
Adjunct	Ziemniaki	0.7 kg (28%)	26 %	5
Sugar	Candi Sugar, Dark	0.2 kg (8%)	78.3 %	542

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	10 g	35 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - American Ale II	Ale	Slant	100 ml	Wyeast Labs

## Extras

Type	Name	Amount	Use for	Time
Herb	zioła	10 g	Secondary	3 day(s)