

Rosanke

- Gravity **11.2 BLG**
- ABV ---
- IBU **18**
- SRM **18.7**
- Style **Saison**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.6 liter(s)**
- Total mash volume **12.8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Vienna Malt	0.8 kg (25%)	81 %	8
Grain	Weyermann - Smoked Malt	0.2 kg (6.3%)	81 %	6
Grain	Rye Malt	0.4 kg (12.5%)	63 %	10
Grain	Weyermann - Pale Wheat Malt	0.4 kg (12.5%)	85 %	5
Grain	Oats, Flaked	0.3 kg (9.4%)	80 %	2
Grain	Buckwheat Malt	0.3 kg (9.4%)	65 %	7
Grain	Caraamber	0.1 kg (3.1%)	75 %	59
Grain	Carared	0.2 kg (6.3%)	75 %	39
Grain	Caraaroma	0.2 kg (6.3%)	78 %	400
Grain	Caramunich Malt	0.1 kg (3.1%)	71.7 %	110
Grain	Weyermann - Light Munich Malt	0.2 kg (6.3%)	82 %	14
Grain	Carafa	0 kg	70 %	664

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	7 g	60 min	11 %
Boil	Sybilla	5 g	20 min	6.5 %
Boil	Lublin (Lubelski)	5 g	20 min	4 %
Whirlpool	Sybilla	15 g	3 min	6.5 %
Whirlpool	Lublin (Lubelski)	15 g	3 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
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S-33	Ale	Dry	11.5 g	Safale
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Extras

Type	Name	Amount	Use for	Time
Spice	Dzika Róża	100 g	Boil	60 min
Herb	Rumianek	18 g	Boil	10 min

Notes

- Grodziski a nie wędzony bukiem
Orkiszowy zamiast pszenicy
12 szasetek po 1.5 g rumianku -> herbatka
herbatka z dzikiej róży

Drożdże zadane w 26 stopniach aby pobudzić fenole + schłodzenie do 18 w ciągu 12 h
May 25, 2016, 11:53 AM