

## Rosankev2

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- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **39**
- SRM **9.8**
- Style **Special/Best/Premium Bitter**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.1 liter(s)**
- Total mash volume **17.4 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Grodziski pszeniczny wędzony dębem	0.5 kg (11.5%)	80 %	3
Grain	Briess - Pilsen Malt	3 kg (69%)	80.5 %	2
Grain	Cookie	0.2 kg (4.6%)	80 %	60
Grain	Żytni	0.3 kg (6.9%)	85 %	8
Grain	Strzegom Karmel 600	0.15 kg (3.4%)	68 %	601
Grain	Słód owsiany Fawcett	0.2 kg (4.6%)	61 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	15 g	45 min	13.5 %
Boil	Fuggles	30 g	20 min	5.3 %
Boil	Fuggles	30 g	10 min	5.3 %

### Extras

Type	Name	Amount	Use for	Time
Spice	Gruit	20 g	Boil	15 min