

# Rosanke

- Gravity **9.8 BLG**
- ABV **3.8 %**
- IBU **6**
- SRM **12.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **10 %**
- Size with trub loss **14.3 liter(s)**
- Boil time **50 min**
- Evaporation rate **10 %/h**
- Boil size **16.9 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.1 liter(s)**
- Total mash volume **12.2 liter(s)**

## Steps

- Temp **70 C**, Time **75 min**

## Mash step by step

- Heat up **9.1 liter(s)** of strike water to **78.4C**
- Add grains
- Keep mash **75 min** at **70C**
- Sparge using **10.9 liter(s)** of **76C** water or to achieve **16.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Carapils	0.1 kg (3.3%)	78 %	4
Grain	Słód owsiany Fawcett	0.25 kg (8.2%)	61 %	5
Grain	Pszeniczny	0.5 kg (16.4%)	85 %	4
Grain	Żytni	0.5 kg (16.4%)	85 %	8
Grain	Caraaroma	0.2 kg (6.6%)	78 %	400
Grain	Monachijski typ II 20-25 EBC Weyermann	1 kg (32.8%)	80 %	20
Grain	Weyermann - Bohemian Pilsner Malt	0.5 kg (16.4%)	81 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	10 g	30 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis