

## 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<br>Wędzony Gruszą  | 1 kg (26.8%)     | 82 %  | 10  |
| Grain | Strzegom<br>Monachijski typ II | 1 kg (26.8%)     | 79 %  | 22  |
| Grain | Weyermann<br>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<br>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<br>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 |