

# Festiwalowe Szparagowe Ale

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **19**
- SRM **3.1**
- Style **Spice, Herb, or Vegetable Beer**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **70 min**
- Evaporation rate **15 %/h**
- Boil size **28.2 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18 liter(s)**

## Fermentables

| Type  | Name                | Amount      | Yield | EBC |
|-------|---------------------|-------------|-------|-----|
| Grain | Viking Pilsner malt | 4 kg (100%) | 82 %  | 4   |

## Hops

| Use for | Name  | Amount | Time   | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil    | lunga | 20 g   | 30 min | 11 %       |

## Yeasts

| Name            | Type | Form   | Amount | Laboratory       |
|-----------------|------|--------|--------|------------------|
| FM53 Voss kveik | Ale  | Liquid | 20 ml  | Fermentum Mobile |

## Extras

| Type   | Name                   | Amount | Use for   | Time     |
|--------|------------------------|--------|-----------|----------|
| Flavor | Szparagi zielone puree | 2000 g | Secondary | 7 day(s) |
| Flavor | Laktoza                | 0.5 g  | Boil      | 15 min   |
| Spice  | Werbena Cytrynowa      | 0.05 g | Boil      | 10 min   |