

# Festiwalowe Tzatziki Ale

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU ---
- SRM **3.5**
- 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 **14.9 liter(s)**
- Total mash volume **19.1 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (94.1%)	80 %	5
Grain	Płatki owsiane	0.25 kg (5.9%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Mosaic	25 g	0 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US 05	Ale	Liquid	45 ml	---

## Extras

Type	Name	Amount	Use for	Time
Herb	Mięta	10 g	Boil	45 min
Herb	Mięta	10 g	Secondary	---
Flavor	Ogórek sok	10 g	Bottling	---
Flavor	Cytryna sok	10 g	Secondary	---