

# Gruit

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU ---
- SRM **14.4**
- Style **Specialty Beer**

## Batch size

- Expected quantity of finished beer **33 liter(s)**
- Trub loss --- %
- Size with trub loss **36.3 liter(s)**
- Boil time **60 min**
- Evaporation rate --- %/h
- Boil size --- liter(s)

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **34 liter(s)**
- Total mash volume **45.3 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**

## Mash step by step

- Heat up **34 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **-22.7 liter(s)** of **76C** water

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	9.29 kg (82%)	80 %	5
Grain	Weyermann Caramunich 3	0.44 kg (3.9%)	76 %	150
Grain	Karmelowy Jasny 30EBC	0.36 kg (3.2%)	75 %	30
Grain	Strzegom Monachijski typ I	0.54 kg (4.8%)	79 %	16
Grain	Oats, Flaked	0.5 kg (4.4%)	80 %	1
Grain	Jęczmień palony	0.2 kg (1.8%)	55 %	985

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Liquid	22 ml	Wyeast Labs

## Extras

Type	Name	Amount	Use for	Time
Herb	Krwawnik	5 g	Boil	60 min
Herb	wrzos	39.6 g	Boil	60 min
Herb	wrzos	39.6 g	Boil	0 min
Herb	bylica pospolita	39.6 g	Boil	60 min
Herb	bylica pospolita	19.8 g	Boil	20 min

Herb	krwawnik	25 g	Boil	1 min
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