

## Herb

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **19**
- SRM **3.3**
- Style **California Common Beer**

### Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **8.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **10.1 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **6.7 liter(s)**
- Total mash volume **8.6 liter(s)**

### Steps

- Temp **65 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **10 min**

### Mash step by step

- Heat up **6.7 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **5.3 liter(s)** of **76C** water or to achieve **10.1 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Grodziski pszeniczny wędzony dębem	1.6 kg (83.8%)	80 %	3
Grain	Viking Pale Ale malt	0.31 kg (16.2%)	80 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	4.5 g	60 min	13.5 %
Boil	Saaz (Czech Republic)	10 g	5 min	3.2 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Liquid	1 ml	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Spice	Mięta	5 g	Boil	7 min
Spice	Trawa cytrynowa	5 g	Boil	7 min