

# Herbal ALE

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **33**
- SRM **4.4**
- Style **Spice, Herb, or Vegetable Beer**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **10 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.8 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.6 liter(s)**
- Total mash volume **14.2 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **10.6 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **5 min** at **78C**
- Sparge using **8.8 liter(s)** of **76C** water or to achieve **15.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (70.4%)	80 %	5
Grain	Viking Pilsner malt	0.5 kg (14.1%)	82 %	4
Grain	Viking Wheat Malt	0.5 kg (14.1%)	83 %	5
Grain	Acid Malt	0.05 kg (1.4%)	58.7 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	15 g	70 min	10.9 %
~85 min.				
Aroma (end of boil)	Hallertau Tradition	15 g	5 min	6.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
K-97	Ale	Dry	11.5 g	---

## Extras

Type	Name	Amount	Use for	Time
Herb	Mięta czekoladowa	20 g	Boil	15 min
Herb	Mięta czekoladowa	15 g	Boil	5 min

Fining	Whirlfloc	1.25 g	Boil	5 min
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## Notes

- Zwycięskie Herbal Ale Warszawskiego konkursu piw domowych 2021  
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