

\$Herbal pale ale

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **27**
- SRM **2.6**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

Steps

- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

Mash step by step

- Heat up **13.5 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Sparge using **16.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	4 kg (88.9%)	80.5 %	2
Grain	Wheat, Torrified	0.5 kg (11.1%)	79 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	40 g	5 min	13 %
Boil	Chinook	10 g	60 min	13 %

Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	11 g	Danstar

Extras

Type	Name	Amount	Use for	Time
Spice	Rumianek	50 g	Boil	5 min
Spice	Melisa	50 g	Boil	5 min