

Herbata #1 - Browar na Wyżynie

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **25**
- SRM **5.3**
- Style **Standard/Ordinary Bitter**

Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **6 %**
- Size with trub loss **18 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **22 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14.3 liter(s)**
- Total mash volume **18.4 liter(s)**

Steps

- Temp **67 C**, Time **50 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **14.3 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **50 min** at **67C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **11.8 liter(s)** of **76C** water or to achieve **22 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	pilzneński Viking Malt	3 kg (73.2%)	80 %	5
Grain	karmelowy 30 - Viking Malt	0.5 kg (12.2%)	75 %	35
Grain	płatki jęczmienne	0.6 kg (14.6%)	65 %	1

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka (PL) - granulát	15 g	45 min	8.2 %
Boil	Lubelski (PL) - granulát	20 g	20 min	4 %
Aroma (end of boil)	Lubelski (PL) - granulát	20 g	7 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM12 W szkocką kratę	Ale	Slant	300 ml	FM

Extras

Type	Name	Amount	Use for	Time
Herb	Trawa cytrynowa	10 g	Boil	5 min
Herb	Dilmah Cejlon	90 g	Boil	5 min
Herb	Ahmad Tea Earl Grey	100 g	Secondary	1 day(s)