

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) |