

## Herbata #2 - Browar na Wyżynie

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **25**
- SRM **6.6**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **6 %**
- Size with trub loss **18 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.8 liter(s)**
- Total mash volume **18.4 liter(s)**

### Steps

- Temp **67 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **13.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **45 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 **21 liter(s)** of wort

### Fermentables

| Type  | Name                       | Amount         | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | pale ale Viking Malt       | 3.5 kg (76.1%) | 79 %  | 8   |
| Grain | karmelowy 30 - Viking Malt | 0.5 kg (10.9%) | 75 %  | 35  |
| Grain | płatki jęczmienne          | 0.6 kg (13%)   | 50 %  | 1   |

### Hops

| Use for | Name                     | Amount | Time     | Alpha acid |
|---------|--------------------------|--------|----------|------------|
| Boil    | Marynka (PL) - granulát  | 10 g   | 60 min   | 8.2 %      |
| Boil    | Cascade (USA) - granulát | 30 g   | 15 min   | 7.1 %      |
| Dry Hop | Cascade (USA) - granulát | 30 g   | 3 day(s) | 7.1 %      |

### Yeasts

| Name                        | Type | Form  | Amount | Laboratory |
|-----------------------------|------|-------|--------|------------|
| FM54 Gorączka kalifornijska | Ale  | Slant | 500 ml | ---        |

### Extras

| Type | Name      | Amount | Use for   | Time     |
|------|-----------|--------|-----------|----------|
| Herb | Earl Grey | 100 g  | Secondary | 1 day(s) |