

# Herbatnik

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **27**
- SRM **3.8**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **24.8 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **75 C**, Time **15 min**

## Mash step by step

- Heat up **19.3 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **15 min** at **75C**
- Sparge using **18.1 liter(s)** of **76C** water or to achieve **31.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.5 kg (81.8%)	80 %	5
Grain	Strzegom Pszeniczny	1 kg (18.2%)	81 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Equinox	20 g	40 min	13.4 %
Boil	Equinox	20 g	5 min	13.4 %
Boil	Equinox	10 g	0 min	13.4 %
Dry Hop	Centennial	50 g	5 day(s)	9.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	1500 ml	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Flavor	Ceylon Earl Grey	100 g	Secondary	2 day(s)
Spice	Trawa cytrynowa	30 g	Boil	15 min

## Notes

- Gęstwa 3-tygodniowa po Sybilu. Warka 14. warzone 02.06. BLG początkowe 11.3, po burzliwej 1,5. Niestety zapach kibla, przez 3-tygodniową gęstwę albo infekcję.  
*Jun 1, 2017, 11:21 PM*