

# Świerkowy Bór - Herbal Ale

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **32**
- SRM **4.8**
- Style **Spice, Herb, or Vegetable Beer**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **5 min** at **78C**
- Sparge using **16.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

| Type  | Name               | Amount     | Yield | EBC |
|-------|--------------------|------------|-------|-----|
| Grain | Strzegom Wiedeński | 3 kg (60%) | 80 %  | 9   |
| Grain | Pszeniczny         | 2 kg (40%) | 85 %  | 4   |

## Hops

| Use for | Name                 | Amount | Time   | Alpha acid |
|---------|----------------------|--------|--------|------------|
| Boil    | Magnum (Polish Hops) | 25 g   | 50 min | 12.7 %     |

## Yeasts

| Name                 | Type | Form   | Amount  | Laboratory       |
|----------------------|------|--------|---------|------------------|
| FM12 W szkocką kratę | Ale  | Liquid | 1500 ml | Fermentum Mobile |

## Extras

| Type   | Name         | Amount | Use for   | Time     |
|--------|--------------|--------|-----------|----------|
| Flavor | Pędy Świerku | 150 g  | Boil      | 5 min    |
| Flavor | Pędy Świerku | 100 g  | Secondary | 5 day(s) |

## Notes

- Fermentacja:  
Burzliwa (7-8 dni w 18-20 st. C)

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

Cicha (7-8 dni w 18-20 st. C)

Butelkowanie:

Syrop cukrowy na refermentację (110g cukru w 500 ml wody)

Dojrzwianie piwa:

3 tygodnie w temperaturze 10-18 st. C.

*May 9, 2017, 8:04 AM*