

## Z dziada pradziada (#48)

- Gravity **13.1 BLG**
- ABV ---
- IBU **23**
- SRM **8.2**
- Style **Spice, Herb, or Vegetable Beer**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **4.5 liter(s)**
- Total mash volume **6 liter(s)**

### Fermentables

| Type           | Name                            | Amount         | Yield | EBC |
|----------------|---------------------------------|----------------|-------|-----|
| Liquid Extract | Miód Gryczany (Buckwheat Honey) | 1.1 kg (36.7%) | 70 %  | 40  |
| Liquid Extract | Miód spadziowy                  | 0.4 kg (13.3%) | 70 %  | 10  |
| Grain          | Pilznieński                     | 1 kg (33.3%)   | 81 %  | 4   |
| Grain          | Płatki żytnie                   | 0.5 kg (16.7%) | 85 %  | 8   |

### Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Sybilla | 25 g   | 60 min | 6 %        |
| Boil    | Sybilla | 25 g   | 0 min  | 6 %        |

### Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 11 g   | Safale     |

### Extras

| Type  | Name     | Amount | Use for | Time  |
|-------|----------|--------|---------|-------|
| Spice | Jałowiec | 100 g  | Boil    | 5 min |