Fruit Yerba mate ale

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **28**
- SRM **6.2**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **16.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.8 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **13.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **12.8 liter(s)** of **76C** water or to achieve **21.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg *(80%)*	80 %	5
Grain	Strzegom Karmel 30	0.5 kg *(10%)*	75 %	30
Sugar	Brown Sugar, Light	0.5 kg *(10%)*	100 %	16

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	15 g	80 min	10 %
Boil	Oktawia	15 g	5 min	9 %
Whirlpool	Oktawia	20 g	15 min	9 %

Yeasts

Name	Type	Form	Amount	Laboratory
s-33	Ale	Dry	11.5 g	---

Extras

Type	Name	Amount	Use for	Time

Spice	yerba mate (trawa cytrynowa, opuncja figowa)	200 g	Boil	0 min
Spice	trawa cytrynowa	30 g	Boil	5 min
Spice	kaffir	5 g	Boil	5 min
Spice	Curacao	10 g	Boil	5 min
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Flavor	Owoce leśne	1500 g	Secondary	7 day(s)

Notes

- 20g yerby/litr
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