

Piwo marchewkowe

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **12**
- SRM **8.1**
- Style **Spice, Herb, or Vegetable Beer**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

Steps

- Temp **65 C**, Time **45 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **14.4 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **45 min** at **65C**
- Keep mash **30 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **18.1 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale ale IREKS	3.65 kg (73%)	81 %	3
Grain	Płatki owsiane	0.45 kg (9%)	85 %	3
Grain	Melanoidynowy IREKS	0.25 kg (5%)	80 %	50
Grain	Karmelowy 140 EBC IREKS	0.45 kg (9%)	75 %	140
Adjunct	Laktoza	0.2 kg (4%)	--- %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	25 g	60 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	11.5 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
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Flavor	Pieczona marchewka	1000 g	Primary	5 day(s)
Spice	Rodzynki	220 g	Boil	5 min
Spice	Ziele angielskie	10 g	Boil	5 min