

# Lavender ale

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **38**
- SRM **5**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (71.4%)	80 %	3
Grain	Strzegom Wiedeński	1 kg (17.9%)	79 %	10
Grain	Płatki owsiane	0.2 kg (3.6%)	60 %	3
Grain	płatki żytnie	0.2 kg (3.6%)	60 %	3
Grain	Karmelowy Czerwony	0.2 kg (3.6%)	75 %	59

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	x09326	150 g	15 min	4.8 %

## Extras

Type	Name	Amount	Use for	Time
Herb	Lawenda	20 g	Boil	5 min