

Herbata #2 - Browar na Wyżynie

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **25**
- SRM **6.6**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **6 %**
- Size with trub loss **18 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.8 liter(s)**
- Total mash volume **18.4 liter(s)**

Steps

- Temp **67 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **13.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **45 min** at **67C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **11.8 liter(s)** of **76C** water or to achieve **21 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	pale ale Viking Malt	3.5 kg (76.1%)	79 %	8
Grain	karmelowy 30 - Viking Malt	0.5 kg (10.9%)	75 %	35
Grain	płatki jęczmienne	0.6 kg (13%)	50 %	1

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka (PL) - granulát	10 g	60 min	8.2 %
Boil	Cascade (USA) - granulát	30 g	15 min	7.1 %
Dry Hop	Cascade (USA) - granulát	30 g	3 day(s)	7.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM54 Gorączka kalifornijska	Ale	Slant	500 ml	---

Extras

Type	Name	Amount	Use for	Time
Herb	Earl Grey	100 g	Secondary	1 day(s)