

# Heerbacianka

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **36**
- SRM **7.1**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **21 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Carabelge	0.5 kg (9.5%)	80 %	30
Grain	Viking Pale Ale malt	4 kg (76.2%)	80 %	5
Grain	Pszeniczny	0.5 kg (9.5%)	85 %	4
Grain	Słód Caramunich Typ II Weyermann	0.25 kg (4.8%)	73 %	120

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Equinox	15 g	60 min	13.1 %
Boil	Equinox	10 g	15 min	13.1 %
Aroma (end of boil)	Equinox	10 g	5 min	13.1 %
Whirlpool	Equinox	15 g	20 min	13.1 %
Dry Hop	Equinox	20 g	7 day(s)	13.1 %