

Herbaciane

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **15**
- SRM **11.6**
- Style **American Amber Ale**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 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 | Pilzneński | 4 kg (76.2%) | 81 % | 4 |
| Grain | Strzegom Wiedeński | 1 kg (19%) | 79 % | 10 |
| Grain | Strzegom Karmel 600 | 0.25 kg (4.8%) | 68 % | 601 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------|--------|--------|------------|
| Boil | Sybilla | 20 g | 45 min | 6.8 % |
| Boil | Huell Melon | 10 g | 15 min | 7.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11.5 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|---------|--------|-----------|----------|
| Flavor | Herbata | 50 g | Secondary | 7 day(s) |