

## herbata b 1.0

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- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **33**
- SRM **8.1**
- Style **Old Ale**

### Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **26.4 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) Bel	5 kg (75.8%)	80 %	6
Grain	Monachijski	1 kg (15.2%)	80 %	16
Grain	Carabelge	0.3 kg (4.5%)	80 %	30
Grain	Biscuit Malt	0.3 kg (4.5%)	79 %	45

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Spalt	10 g	60 min	5.5 %
Boil	Challenger	10 g	60 min	7 %
Boil	Hersbrucker	10 g	60 min	3 %
Boil	Spalt	10 g	30 min	5.5 %
Boil	Challenger	10 g	30 min	7 %
Boil	Hersbrucker	10 g	30 min	3 %
Boil	Spalt	10 g	10 min	5.5 %
Boil	Challenger	10 g	10 min	7 %
Boil	Hersbrucker	10 g	10 min	3 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM12 W szkocką kratę	Ale	Liquid	20 ml	Fermentum Mobile