

# herbatka

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **20**
- SRM **5.3**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.9 liter(s)**
- Total mash volume **13.2 liter(s)**

## Steps

- Temp **68 C**, Time **45 min**
- Temp **65 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **9.9 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **15 min** at **65C**
- Keep mash **45 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **7.9 liter(s)** of **76C** water or to achieve **14.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	2.5 kg (75.8%)	81 %	5
Grain	Weyermann - Pale Ale Malt	0.5 kg (15.2%)	85 %	7
Grain	viking malt honing/crystal10l	0.3 kg (9.1%)	78.5 %	20

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	5 g	45 min	11.8 %
Boil	Mosaic	5 g	30 min	11.8 %
Boil	Mosaic	5 g	5 min	11.8 %
Dry Hop	Mosaic	35 g	4 day(s)	11.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa weast cost	Ale	Dry	5 g	gozdawa

## Extras

Type	Name	Amount	Use for	Time
Flavor	herbata earlgray	80 g	Secondary	4 day(s)