

herbatka

- Gravity **13.1 BLG**
- ABV ---
- IBU **44**
- SRM **10.4**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

Steps

- Temp **62 C**, Time **50 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **14.4 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **50 min** at **62C**
- Keep mash **20 min** at **72C**
- Sparge using **15.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|----------------|-------|-----|
| Grain | Briess - Pale Ale Malt | 3.5 kg (72.9%) | 80 % | 7 |
| Grain | Amber Malt | 0.5 kg (10.4%) | 75 % | 43 |
| Grain | Biscuit Malt | 0.5 kg (10.4%) | 79 % | 45 |
| Grain | Pszeniczny | 0.3 kg (6.3%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Waimea | 20 g | 60 min | 17 % |
| Boil | Motueka | 10 g | 5 min | 7 % |
| Boil | Motueka | 10 g | 5 min | 7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|--------|--------|------------------|
| FM52 Amerykański Sen | Ale | Liquid | 10 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|-------|---------|--------|-----------|----------|
| Other | herbata | 100 g | Secondary | 7 day(s) |