

# Herbatnik

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **27**
- SRM **3.8**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **24.8 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **75 C**, Time **15 min**

## Mash step by step

- Heat up **19.3 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **15 min** at **75C**
- Sparge using **18.1 liter(s)** of **76C** water or to achieve **31.9 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 4.5 kg (81.8%) | 80 %  | 5   |
| Grain | Strzegom Pszeniczny  | 1 kg (18.2%)   | 81 %  | 6   |

## Hops

| Use for | Name       | Amount | Time     | Alpha acid |
|---------|------------|--------|----------|------------|
| Boil    | Equinox    | 20 g   | 40 min   | 13.4 %     |
| Boil    | Equinox    | 20 g   | 5 min    | 13.4 %     |
| Boil    | Equinox    | 10 g   | 0 min    | 13.4 %     |
| Dry Hop | Centennial | 50 g   | 5 day(s) | 9.7 %      |

## Yeasts

| Name         | Type | Form  | Amount  | Laboratory |
|--------------|------|-------|---------|------------|
| Safale US-05 | Ale  | Slant | 1500 ml | Fermentis  |

## Extras

| Type   | Name             | Amount | Use for   | Time     |
|--------|------------------|--------|-----------|----------|
| Flavor | Ceylon Earl Grey | 100 g  | Secondary | 2 day(s) |
| Spice  | Trawa cytrynowa  | 30 g   | Boil      | 15 min   |

## Notes

- Gęstwa 3-tygodniowa po Sybilu. Warka 14. warzone 02.06. BLG początkowe 11.3, po burzliwej 1,5. Niestety zapach kibla, przez 3-tygodniową gęstwę albo infekcję.  
*Jun 1, 2017, 11:21 PM*