

Łaki łan

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **32**
- SRM **10.2**
- Style **Spice, Herb, or Vegetable Beer**

Batch size

- Expected quantity of finished beer **12.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.9 liter(s)**
- Total mash volume **11.8 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **79 C**, Time **0 min**

Mash step by step

- Heat up **8.9 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **0 min** at **79C**
- Sparge using **11.3 liter(s)** of **76C** water or to achieve **17.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Pale Ale Viking Malt | 1 kg (33.9%) | 79 % | 6 |
| Grain | Pszeniczny wędzony dębem | 1 kg (33.9%) | 82 % | 10 |
| Grain | Żytni karmelowy Anglia | 0.25 kg (8.5%) | 75 % | 200 |
| Grain | Monachijski typ I Strzegom | 0.5 kg (16.9%) | 79 % | 16 |
| Grain | Cara Blonde Castlemalting | 0.2 kg (6.8%) | 78 % | 20 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------|--------|--------|------------|
| Boil | Marynka | 20 g | 60 min | 8.8 % |
| Whirlpool | Lomik | 20 g | 5 min | 4.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|--------|--------|------------------|
| FM21 Odkrycie sezonu | Ale | Liquid | 30 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|------|------------|--------|---------|-------|
| Herb | Rumianek | 5 g | Boil | 5 min |
| Herb | Kwiat lipy | 10 g | Boil | 5 min |