

# Lavender Ale

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **11**
- SRM **4.2**
- Style **Spice, Herb, or Vegetable Beer**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.8 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **15 min**

## Mash step by step

- Heat up **17.5 liter(s)** of strike water to **75.3C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **15 min** at **78C**
- Sparge using **15.6 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1.4 kg (26.4%)	80 %	4
Grain	Pszeniczny	2.6 kg (49.1%)	85 %	4
Grain	Viking Pale Ale malt	1 kg (18.9%)	80 %	5
Grain	Carahell	0.3 kg (5.7%)	77 %	26

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	90 g	7 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Herb	Kwiat lawendy	18 g	Boil	7 min
Flavor	Świeża skórka cytryny	20 g	Boil	7 min

Other	Pożywka dla drożdży	5 g	Boil	7 min
Fining	Mech irlandzki	5 g	Boil	7 min

## Notes

- Lekkie, przyjemne, słodkawe.  
Niektórym lawenda kojarzy się mocno z mydłem, ja lubię.  
*Feb 2, 2020, 6:51 PM*