

Leśny figiel

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **53**
- SRM **4**
- Style **Spice, Herb, or Vegetable Beer**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **26.4 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **19.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **18.5 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|--------|-----|
| Grain | Strzegom Pilzneński | 4.5 kg (68.2%) | 80 % | 4 |
| Grain | Strzegom Pszeniczny | 1 kg (15.2%) | 81 % | 6 |
| Grain | Viking Pale Ale malt | 1 kg (15.2%) | 80 % | 5 |
| Grain | Acid Malt | 0.1 kg (1.5%) | 58.7 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|-----------------------|--------|--------|------------|
| Boil | Apollo | 20 g | 60 min | 17 % |
| Boil | Herkules | 15 g | 60 min | 17 % |
| Boil | Saaz (Czech Republic) | 15 g | 10 min | 4.5 % |
| Whirlpool | Świerk | 100 g | 10 min | 1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 23 g | Safale |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|-------|--------|-------|-----------|----------|
| Spice | Świerk | 100 g | Boil | 15 min |
| Spice | Świerk | 100 g | Secondary | 7 day(s) |