

Uczeń szamana

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **21**
- SRM **17.2**
- Style **Spice, Herb, or Vegetable Beer**

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 **16.4 liter(s)**
- Total mash volume **21.8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	3 kg (55%)	82 %	5
Grain	Słód jęczmienny wędzony brzozą i sosną	1 kg (18.3%)	78 %	5
Grain	Płatki pszeniczne	1 kg (18.3%)	85 %	3
Grain	Brown Malt (British Chocolate)	0.25 kg (4.6%)	70 %	128
Grain	Jęczmień palony	0.2 kg (3.7%)	55 %	985

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Herb	Piołun	25 g	Boil	30 min
Herb	Lawenda	25 g	Boil	10 min
Herb	Kolendra	25 g	Boil	5 min
Herb	Tymianek	25 g	Boil	5 min
Herb	Jałowiec	50 g	Secondary	3 day(s)