

Wrzosowiko - Heather Ale

- Gravity **9.5 BLG**
- ABV **3.7 %**
- IBU ---
- SRM **6.8**
- Style **Spice, Herb, or Vegetable Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **14 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **5 min** at **78C**
- Sparge using **16.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ I	4 kg (100%)	79 %	16

Yeasts

Name	Type	Form	Amount	Laboratory
FM11 Wichrowe Wzgórza	Ale	Liquid	1500 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Herb	Wrzos (kwiaty)	50 g	Boil	30 min
Herb	Wrzos (kwiaty)	50 g	Boil	5 min
Herb	Wiązówka Błotna	50 g	Boil	30 min
Herb	Wiązówka Błotna	50 g	Boil	5 min

Notes

- Fermentacja:
Burzliwa (7-8 dni w 18-20 st. C)
Cicha (7-8 dni w 18-20 st. C)

Butelkowanie:
Syrop cukrowy na refermentację (100g cukru w 400 ml wody)

Dojrzewanie piwa:
3 tygodnie w temperaturze 16-18 st. C.
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