

## #8 Herbaciany Jurek

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **42**
- SRM **5.3**
- Style **American Pale Ale**

### 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 **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **19.6 liter(s)**

### Steps

- Temp **64 C**, Time **30 min**
- Temp **71 C**, Time **30 min**

### Mash step by step

- Heat up **14.7 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **71C**
- Sparge using **15.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

| Type  | Name                        | Amount         | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Rahr - Premium Pilsner Malt | 4 kg (81.6%)   | 80 %  | 4   |
| Grain | Carabelge                   | 0.5 kg (10.2%) | 80 %  | 30  |
| Grain | Carahell                    | 0.3 kg (6.1%)  | 77 %  | 26  |
| Grain | Sauermalz                   | 0.1 kg (2%)    | 80 %  | 5   |

### Hops

| Use for | Name       | Amount | Time      | Alpha acid |
|---------|------------|--------|-----------|------------|
| Boil    | Galena     | 25 g   | 60 min    | 13.6 %     |
| Boil    | Centennial | 20 g   | 5 min     | 8.7 %      |
| Boil    | Galena     | 5 g    | 5 min     | 13.6 %     |
| Dry Hop | Citra      | 50 g   | 14 day(s) | 13.8 %     |