

Heather Ale

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **14**
- SRM **7.5**
- Style **Spice, Herb, or Vegetable Beer**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **7.9 liter(s)**
- Total mash volume **10.1 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|---------------------------------|----------------|--------|-----|
| Grain | Wędzony bukiem Viking Malt | 0.5 kg (19.6%) | 82 % | 10 |
| Grain | BESTMALZ - Best Pilsen | 1 kg (39.2%) | 80.5 % | 4 |
| Grain | Caramel/Crystal Malt - 10L | 0.5 kg (19.6%) | 75 % | 20 |
| Liquid Extract | Miód Gryczany (Buckwheat Honey) | 0.3 kg (11.8%) | 70 % | 40 |
| Grain | Strzegom Monachijski typ I | 0.25 kg (9.8%) | 79 % | 16 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | lunga | 5 g | 60 min | 11 % |
| Boil | Lublin (Lubelski) | 5 g | 15 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| Safale S-04 | Ale | Slant | 50 ml | Safale |

Extras

| Type | Name | Amount | Use for | Time |
|------|--------------|--------|---------|--------|
| Herb | Kwiat wrzосу | 40 g | Boil | 60 min |
| Herb | Kwiat wrzосу | 10 g | Boil | 15 min |