

# 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