

## Herbal ale

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- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **21**
- SRM **3.9**
- 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 **75 min**
- Evaporation rate **15 %/h**
- Boil size **13.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **7.3 liter(s)**
- Total mash volume **9.4 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **0 min**

### Mash step by step

- Heat up **7.3 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **0 min** at **76C**
- Sparge using **8.5 liter(s)** of **76C** water or to achieve **13.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	1.4 kg (66.7%)	82 %	4
Grain	Pszeniczny	0.4 kg (19%)	85 %	4
Grain	Monachijski typ I	0.3 kg (14.3%)	79 %	16

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertauer Mittelfruh	12 g	75 min	6.1 %
Boil	Saaz (Czech Republic)	15 g	10 min	2.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - 1318 London Ale III	Ale	Liquid	50 ml	Wyeast Labs