

Herbal ALE

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **33**
- SRM **4.4**
- Style **Spice, Herb, or Vegetable Beer**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **10 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.8 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.6 liter(s)**
- Total mash volume **14.2 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **10.6 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **5 min** at **78C**
- Sparge using **8.8 liter(s)** of **76C** water or to achieve **15.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|--------|-----|
| Grain | Viking Pale Ale malt | 2.5 kg (70.4%) | 80 % | 5 |
| Grain | Viking Pilsner malt | 0.5 kg (14.1%) | 82 % | 4 |
| Grain | Viking Wheat Malt | 0.5 kg (14.1%) | 83 % | 5 |
| Grain | Acid Malt | 0.05 kg (1.4%) | 58.7 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------------------|--------|--------|------------|
| Boil | lunga | 15 g | 70 min | 10.9 % |
| ~85 min. | | | | |
| Aroma (end of boil) | Hallertau Tradition | 15 g | 5 min | 6.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
| K-97 | Ale | Dry | 11.5 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|------|-------------------|--------|---------|--------|
| Herb | Mięta czekoladowa | 20 g | Boil | 15 min |
| Herb | Mięta czekoladowa | 15 g | Boil | 5 min |

| | | | | |
|--------|-----------|--------|------|-------|
| Fining | Whirlfloc | 1.25 g | Boil | 5 min |
|--------|-----------|--------|------|-------|

Notes

- Zwycięskie Herbal Ale Warszawskiego konkursu piw domowych 2021
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