

Herbal ale z krwawnikiem

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **19**
- SRM **5.3**
- Style **Spice, Herb, or Vegetable Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.3 liter(s)**
- Total mash volume **26.1 liter(s)**

Steps

- Temp **69 C**, Time **70 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **20.3 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **70 min** at **69C**
- Keep mash **10 min** at **76C**
- Sparge using **11.9 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4.5 kg (77.6%)	81 %	4
Grain	Monachijski	1 kg (17.2%)	80 %	16
Grain	Caramel/Crystal Malt	0.3 kg (5.2%)	75 %	20

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	30 g	60 min	5.1 %
Aroma (end of boil)	Fuggles	30 g	5 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Slant	200 ml	Danstar

Extras

Type	Name	Amount	Use for	Time
Herb	Hibiscus	20 g	Boil	3 min
Herb	Hibiscus	30 g	Secondary	3 day(s)