

# Herbal Pale Ale #1 - Browar na Wyżynie

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **19**
- SRM **7.3**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **6 %**
- Size with trub loss **20.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **11 %/h**
- Boil size **22.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

## Steps

- Temp **67 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **13.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **45 min** at **67C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **13.5 liter(s)** of **76C** water or to achieve **22.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	pale ale Viking Malt	3 kg (66.7%)	79 %	8
Grain	monachijski typ II Viking Malt	0.5 kg (11.1%)	78 %	24
Grain	pszeniczny karmelowy Viking Malt	0.2 kg (4.4%)	70 %	100
Grain	pszeniczny Viking Malt	0.2 kg (4.4%)	84 %	5
Grain	płatki owsiane błyskawiczne	0.6 kg (13.3%)	50 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Puławski (PL) - granulát	10 g	60 min	9.3 %
Boil	Puławski (PL) - granulát	10 g	20 min	9.3 %
Aroma (end of boil)	Trawa żubrowa	15 g	0 min	1 %
Aroma (end of boil)	Werbena cytrynowa	20 g	0 min	1 %
Aroma (end of boil)	Owoce jałowca	15 g	0 min	1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
fm42	Ale	Slant	500 ml	---

## Extras

Type	Name	Amount	Use for	Time
Water Agent	woda demineralizowana	15000 g	Mash	70 min
Water Agent	kwas mlekowy 80%	4 g	Mash	70 min
Fining	mech irlandzki	4 g	Boil	15 min

## Notes

- Blend wody 50% demineralizowana 50% kranówka.

Profil wody:

Ca+2 Mg+2 Na+ Cl- SO4-2 HCO Alkalinity Residual

60.0 10.0 3.0 7.5 19.0 80.5 92.3 43.7

*Feb 7, 2018, 3:44 PM*

- Herbal Pale Ale 10 - 12 BLG  
*Feb 15, 2018, 11:02 PM*