

herbata b 1.0

- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **33**
- SRM **8.1**
- Style **Old Ale**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **26.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------|---------------|-------|-----|
| Grain | Pale Malt (2 Row) Bel | 5 kg (75.8%) | 80 % | 6 |
| Grain | Monachijski | 1 kg (15.2%) | 80 % | 16 |
| Grain | Carabelge | 0.3 kg (4.5%) | 80 % | 30 |
| Grain | Biscuit Malt | 0.3 kg (4.5%) | 79 % | 45 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------|--------|--------|------------|
| Boil | Spalt | 10 g | 60 min | 5.5 % |
| Boil | Challenger | 10 g | 60 min | 7 % |
| Boil | Hersbrucker | 10 g | 60 min | 3 % |
| Boil | Spalt | 10 g | 30 min | 5.5 % |
| Boil | Challenger | 10 g | 30 min | 7 % |
| Boil | Hersbrucker | 10 g | 30 min | 3 % |
| Boil | Spalt | 10 g | 10 min | 5.5 % |
| Boil | Challenger | 10 g | 10 min | 7 % |
| Boil | Hersbrucker | 10 g | 10 min | 3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|--------|--------|------------------|
| FM12 W szkocką kratę | Ale | Liquid | 20 ml | Fermentum Mobile |