

# Leśny figiel

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **53**
- SRM **4**
- Style **Spice, Herb, or Vegetable Beer**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **26.4 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **19.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **18.5 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4.5 kg (68.2%)	80 %	4
Grain	Strzegom Pszeniczny	1 kg (15.2%)	81 %	6
Grain	Viking Pale Ale malt	1 kg (15.2%)	80 %	5
Grain	Acid Malt	0.1 kg (1.5%)	58.7 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Apollo	20 g	60 min	17 %
Boil	Herkules	15 g	60 min	17 %
Boil	Saaz (Czech Republic)	15 g	10 min	4.5 %
Whirlpool	Świerk	100 g	10 min	1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	23 g	Safale

## Extras

Type	Name	Amount	Use for	Time
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Spice	Świerk	100 g	Boil	15 min
Spice	Świerk	100 g	Secondary	7 day(s)