

r herbata

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **46**
- SRM **4.8**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **12.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.3 liter(s)**
- Total mash volume **11.1 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------------|-----------------------------------|----------------|--------|-----|
| Grain | Viking Pilsner malt | 2.6 kg (88.4%) | 82 % | 4 |
| Sugar | Milk Sugar (Lactose) R | 0.12 kg (4.1%) | 76.1 % | 0 |
| Grain | Karmelowy Czerwony R | 0.17 kg (5.8%) | 75 % | 59 |
| Dry Extract | Dry Extract (DME) - Extra Light R | 0.05 kg (1.7%) | 95 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------|--------|----------|------------|
| Boil | Idaho 7 R | 10 g | 28 min | 12.1 % |
| Boil | Cascade | 10 g | 28 min | 6.6 % |
| Boil | Idaho 7 R | 10 g | 18 min | 12.1 % |
| Boil | Cascade | 10 g | 18 min | 6.6 % |
| Boil | Idaho 7 R | 12 g | 2 min | 12.1 % |
| Boil | Cascade | 12 g | 2 min | 6.6 % |
| Dry Hop | Idaho 7 R | 18 g | 5 day(s) | 12.1 % |
| Dry Hop | Cascade | 18 g | 5 day(s) | 6.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|------|-------------------|--------|-----------|----------|
| Herb | herbata earl grey | 35 g | Secondary | 5 day(s) |