

# Świerkowe

- Gravity **13.6 BLG**
- ABV ---
- IBU **40**
- SRM **5.3**
- Style **Spice, Herb, or Vegetable Beer**

## Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **20.6 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **75 C**, Time **15 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **15 min** at **75C**
- Sparge using **10.6 liter(s)** of **76C** water or to achieve **20.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Colorado Honig	1 kg (20%)	79 %	6.25
Grain	Colorado Pale Base	3 kg (60%)	79 %	6.25
Grain	Słód pszeniczny	1 kg (20%)	82 %	4.5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	30 g	30 min	13.1 %
Dry Hop	Simcoe	23 g	30 day(s)	13.1 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Water Agent	Alfa-amylaza	10 g	Mash	60 min
Flavor	Gałązki świerku	60 g	Boil	30 min
Fining	Mech irlandzki	5 g	Boil	15 min