

Świerkowy Bór - Herbal Ale

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **32**
- SRM **4.8**
- Style **Spice, Herb, or Vegetable Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **5 min** at **78C**
- Sparge using **16.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------|------------|-------|-----|
| Grain | Strzegom Wiedeński | 3 kg (60%) | 80 % | 9 |
| Grain | Pszeniczny | 2 kg (40%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------------------|--------|--------|------------|
| Boil | Magnum (Polish Hops) | 25 g | 50 min | 12.7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|--------|---------|------------------|
| FM12 W szkocką kratę | Ale | Liquid | 1500 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|--------|--------------|--------|-----------|----------|
| Flavor | Pędy Świerku | 150 g | Boil | 5 min |
| Flavor | Pędy Świerku | 100 g | Secondary | 5 day(s) |

Notes

- Fermentacja:
Burzliwa (7-8 dni w 18-20 st. C)

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

Cicha (7-8 dni w 18-20 st. C)

Butelkowanie:

Syrop cukrowy na refermentację (110g cukru w 500 ml wody)

Dojrzwianie piwa:

3 tygodnie w temperaturze 10-18 st. C.

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