

# herbatka

- Gravity **13.1 BLG**
- ABV ---
- IBU **44**
- SRM **10.4**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

## Steps

- Temp **62 C**, Time **50 min**
- Temp **72 C**, Time **20 min**

## Mash step by step

- Heat up **14.4 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **50 min** at **62C**
- Keep mash **20 min** at **72C**
- Sparge using **15.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	3.5 kg (72.9%)	80 %	7
Grain	Amber Malt	0.5 kg (10.4%)	75 %	43
Grain	Biscuit Malt	0.5 kg (10.4%)	79 %	45
Grain	Pszeniczny	0.3 kg (6.3%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Waimea	20 g	60 min	17 %
Boil	Motueka	10 g	5 min	7 %
Boil	Motueka	10 g	5 min	7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Liquid	10 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Other	herbata	100 g	Secondary	7 day(s)