

## herbatka

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **20**
- SRM **5.3**

### Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.5 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.9 liter(s)**
- Total mash volume **13.2 liter(s)**

### Steps

- Temp **68 C**, Time **45 min**
- Temp **65 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **9.9 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **15 min** at **65C**
- Keep mash **45 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **7.9 liter(s)** of **76C** water or to achieve **14.5 liter(s)** of wort

### Fermentables

| Type  | Name                          | Amount         | Yield  | EBC |
|-------|-------------------------------|----------------|--------|-----|
| Grain | Weyermann - Pilsner Malt      | 2.5 kg (75.8%) | 81 %   | 5   |
| Grain | Weyermann - Pale Ale Malt     | 0.5 kg (15.2%) | 85 %   | 7   |
| Grain | viking malt honing/crystal10l | 0.3 kg (9.1%)  | 78.5 % | 20  |

### Hops

| Use for | Name   | Amount | Time     | Alpha acid |
|---------|--------|--------|----------|------------|
| Boil    | Mosaic | 5 g    | 45 min   | 11.8 %     |
| Boil    | Mosaic | 5 g    | 30 min   | 11.8 %     |
| Boil    | Mosaic | 5 g    | 5 min    | 11.8 %     |
| Dry Hop | Mosaic | 35 g   | 4 day(s) | 11.8 %     |

### Yeasts

| Name               | Type | Form | Amount | Laboratory |
|--------------------|------|------|--------|------------|
| Gozdawa weast cost | Ale  | Dry  | 5 g    | gozdawa    |

### Extras

| Type   | Name             | Amount | Use for   | Time     |
|--------|------------------|--------|-----------|----------|
| Flavor | herbata earlgray | 80 g   | Secondary | 4 day(s) |