

## #79 Herbal Pale Ale

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **30**
- SRM **4.2**
- Style **Spice, Herb, or Vegetable Beer**

### Batch size

- Expected quantity of finished beer **9.1 liter(s)**
- Trub loss **4 %**
- Size with trub loss **9.5 liter(s)**
- Boil time **80 min**
- Evaporation rate **14 %/h**
- Boil size **11.7 liter(s)**

### Mash information

- Mash efficiency **69 %**
- Liquor-to-grist ratio **3.8 liter(s) / kg**
- Mash size **8 liter(s)**
- Total mash volume **10.1 liter(s)**

### Steps

- Temp **69 C**, Time **45 min**
- Temp **72 C**, Time **25 min**
- Temp **77 C**, Time **2 min**

### Mash step by step

- Heat up **8 liter(s)** of strike water to **75.5C**
- Add grains
- Keep mash **45 min** at **69C**
- Keep mash **25 min** at **72C**
- Keep mash **2 min** at **77C**
- Sparge using **5.8 liter(s)** of **76C** water or to achieve **11.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Heidelberg	1.2 kg (56.9%)	80.5 %	3
Grain	Pszeniczny	0.45 kg (21.3%)	85 %	4
Grain	Płatki pszeniczne	0.2 kg (9.5%)	85 %	3
Grain	Weyermann - Carapils	0.16 kg (7.6%)	78 %	4
Grain	Abbey Malt Weyermann	0.1 kg (4.7%)	75 %	45

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook PL	7 g	60 min	9.1 %
Aroma (end of boil)	Chinook PL	11 g	15 min	9.1 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Slant	65 ml	Fermentum Mobile

### Extras

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

Type	Name	Amount	Use for	Time
Herb	Mięta pieprzowa	10 g	Boil	7 min
Herb	Lawenda	6.5 g	Boil	7 min
Herb	Suszone skórki cytryny	5 g	Boil	7 min