

# Herbaciane

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- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **15**
- SRM **11.6**
- Style **American Amber Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **21 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg (76.2%)	81 %	4
Grain	Strzegom Wiedeński	1 kg (19%)	79 %	10
Grain	Strzegom Karmel 600	0.25 kg (4.8%)	68 %	601

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	20 g	45 min	6.8 %
Boil	Huell Melon	10 g	15 min	7.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Flavor	Herbata	50 g	Secondary	7 day(s)