

# Herbatka

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **18**
- SRM **5.7**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.7 liter(s)**
- Total mash volume **15.6 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**

## Mash step by step

- Heat up **11.7 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **8 liter(s)** of **76C** water or to achieve **15.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	2.2 kg (56.4%)	81 %	5
Grain	Castle Pale Ale	1.5 kg (38.5%)	80 %	8
Grain	viking malt honing/crystal10l	0.2 kg (5.1%)	78.5 %	20

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	5 g	60 min	11.8 %
Boil	Mosaic	5 g	30 min	11.8 %
Boil	Mosaic	5 g	5 min	11.8 %
Dry Hop	Mosaic	35 g	7 day(s)	11.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Liberty bell ale	Ale	Dry	5 g	Mongrove jack

## Extras

Type	Name	Amount	Use for	Time
Flavor	Herbata earl graj z skurka cytryny	50 g	Secondary	7 day(s)