

## Herbatnik v3

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- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **50**
- SRM **7**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.5 liter(s)**

### Mash information

- Mash efficiency **68 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **29.8 liter(s)**
- Total mash volume **38.3 liter(s)**

### Steps

- Temp **65 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

### Mash step by step

- Heat up **29.8 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **5 min** at **76C**
- Sparge using **9.2 liter(s)** of **76C** water or to achieve **30.5 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (58.8%)	80 %	5
Grain	Pszeniczny	1.5 kg (17.6%)	85 %	4
Grain	Monachijski typ II 20-25 EBC Weyermann	2 kg (23.5%)	80 %	20

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	50 g	60 min	12.7 %
Dry Hop	wakatu	100 g	3 day(s)	8.1 %
Dry Hop	Amarillo	100 g	3 day(s)	9.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Slant	300 ml	Fermentum Mobile

### Extras

Type	Name	Amount	Use for	Time
Flavor	Ceylon Earl Grey	50 g	Secondary	2 day(s)

Fining	Irish Moss	5 g	Boil	15 min
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## Notes

- Warka 4l. Warzony 22.03. Wyszło 22l 16 BLG. Po 2 tygodniach zjedzone do 1 BLG.  
*Mar 21, 2019, 8:04 AM*