

Łąki łan

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **32**
- SRM **10.2**
- Style **Spice, Herb, or Vegetable Beer**

Batch size

- Expected quantity of finished beer **12.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.9 liter(s)**
- Total mash volume **11.8 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **79 C**, Time **0 min**

Mash step by step

- Heat up **8.9 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **0 min** at **79C**
- Sparge using **11.3 liter(s)** of **76C** water or to achieve **17.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale Viking Malt	1 kg (33.9%)	79 %	6
Grain	Pszeniczny wędzony dębem	1 kg (33.9%)	82 %	10
Grain	Żytni karmelowy Anglia	0.25 kg (8.5%)	75 %	200
Grain	Monachijski typ I Strzegom	0.5 kg (16.9%)	79 %	16
Grain	Cara Blonde Castlemalting	0.2 kg (6.8%)	78 %	20

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	8.8 %
Whirlpool	Lomik	20 g	5 min	4.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM21 Odkrycie sezonu	Ale	Liquid	30 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Herb	Rumianek	5 g	Boil	5 min
Herb	Kwiat lipy	10 g	Boil	5 min