

Lawendowe

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **26**
- SRM **8**
- Style **Spice, Herb, or Vegetable Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **16.5 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **78C**
- Sparge using **15.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (54.5%)	81 %	4
Grain	Strzegom Wiedeński	1 kg (18.2%)	79 %	10
Grain	Pszeniczny	1 kg (18.2%)	85 %	4
Grain	Strzegom Karmel 150	0.3 kg (5.5%)	75 %	150
Grain	Biscuit Malt	0.2 kg (3.6%)	79 %	45

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Zula	15 g	60 min	9.7 %
Boil	Chinook	30 g	10 min	5.3 %
Boil	Citra	30 g	0 min	17.5 %
Boil	Zula	15 g	10 min	9.7 %

Yeasts

Name	Type	Form	Amount	Laboratory
SafAle T-58	Ale	Dry	11.5 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Herb	Lawenda suszona	30 g	Boil	10 min