

Świerkowe

- Gravity **13.6 BLG**
- ABV ---
- IBU **40**
- SRM **5.3**
- Style **Spice, Herb, or Vegetable Beer**

Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **20.6 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **75 C**, Time **15 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **15 min** at **75C**
- Sparge using **10.6 liter(s)** of **76C** water or to achieve **20.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------|------------|-------|------|
| Grain | Colorado Honig | 1 kg (20%) | 79 % | 6.25 |
| Grain | Colorado Pale Base | 3 kg (60%) | 79 % | 6.25 |
| Grain | Słód pszeniczny | 1 kg (20%) | 82 % | 4.5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|-----------|------------|
| Boil | Simcoe | 30 g | 30 min | 13.1 % |
| Dry Hop | Simcoe | 23 g | 30 day(s) | 13.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US 05 | Ale | Dry | 11.5 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-----------------|--------|---------|--------|
| Water Agent | Alfa-amylaza | 10 g | Mash | 60 min |
| Flavor | Gałązki świerku | 60 g | Boil | 30 min |
| Fining | Mech irlandzki | 5 g | Boil | 15 min |