

## Z dziada pradziada (#48)

- Gravity **13.1 BLG**
- ABV ---
- IBU **23**
- SRM **8.2**
- Style **Spice, Herb, or Vegetable Beer**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **4.5 liter(s)**
- Total mash volume **6 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Miód Gryczany (Buckwheat Honey)	1.1 kg (36.7%)	70 %	40
Liquid Extract	Miód spadziowy	0.4 kg (13.3%)	70 %	10
Grain	Pilznieński	1 kg (33.3%)	81 %	4
Grain	Płatki żytnie	0.5 kg (16.7%)	85 %	8

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	25 g	60 min	6 %
Boil	Sybilla	25 g	0 min	6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Safale

### Extras

Type	Name	Amount	Use for	Time
Spice	Jałowiec	100 g	Boil	5 min