

#54 Herbal Pale Ale

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **29**
- SRM **3.2**
- Style **Spice, Herb, or Vegetable Beer**

Batch size

- Expected quantity of finished beer **8.1 liter(s)**
- Trub loss **4 %**
- Size with trub loss **8.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **9 %/h**
- Boil size **10 liter(s)**

Mash information

- Mash efficiency **74 %**
- Liquor-to-grist ratio **3.9 liter(s) / kg**
- Mash size **6.5 liter(s)**
- Total mash volume **8.2 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **77 C**, Time **2 min**

Mash step by step

- Heat up **6.5 liter(s)** of strike water to **74.1C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **2 min** at **77C**
- Sparge using **5.2 liter(s)** of **76C** water or to achieve **10 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------|------------------|-------|-----|
| Grain | Pszoniczny | 0.87 kg (52.3%) | 85 % | 4 |
| Grain | Pilznieński | 0.61 kg (36.6%) | 81 % | 4 |
| Grain | Płatki pszoniczne | 0.185 kg (11.1%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil | Ekuanot | 5 g | 60 min | 13.1 % |
| Aroma (end of boil) | Ekuanot | 5 g | 15 min | 13.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 70 ml | --- |

Extras

| Type | Name | Amount | Use for | Time |
|------|-----------------|--------|---------|--------|
| Herb | Mięta pieprzowa | 9 g | Boil | 10 min |
| Herb | Lawenda | 6 g | Boil | 10 min |

| | | | | |
|------|-----------------|-----|------|--------|
| Herb | Trawa cytrynowa | 5 g | Boil | 10 min |
|------|-----------------|-----|------|--------|