

#79 Herbal Pale Ale

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **30**
- SRM **4.2**
- Style **Spice, Herb, or Vegetable Beer**

Batch size

- Expected quantity of finished beer **9.1 liter(s)**
- Trub loss **4 %**
- Size with trub loss **9.5 liter(s)**
- Boil time **80 min**
- Evaporation rate **14 %/h**
- Boil size **11.7 liter(s)**

Mash information

- Mash efficiency **69 %**
- Liquor-to-grist ratio **3.8 liter(s) / kg**
- Mash size **8 liter(s)**
- Total mash volume **10.1 liter(s)**

Steps

- Temp **69 C**, Time **45 min**
- Temp **72 C**, Time **25 min**
- Temp **77 C**, Time **2 min**

Mash step by step

- Heat up **8 liter(s)** of strike water to **75.5C**
- Add grains
- Keep mash **45 min** at **69C**
- Keep mash **25 min** at **72C**
- Keep mash **2 min** at **77C**
- Sparge using **5.8 liter(s)** of **76C** water or to achieve **11.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|-----------------|--------|-----|
| Grain | BESTMALZ - Best Heidelberg | 1.2 kg (56.9%) | 80.5 % | 3 |
| Grain | Pszeniczny | 0.45 kg (21.3%) | 85 % | 4 |
| Grain | Płatki pszeniczne | 0.2 kg (9.5%) | 85 % | 3 |
| Grain | Weyermann - Carapils | 0.16 kg (7.6%) | 78 % | 4 |
| Grain | Abbey Malt Weyermann | 0.1 kg (4.7%) | 75 % | 45 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|--------|------------|
| Boil | Chinook PL | 7 g | 60 min | 9.1 % |
| Aroma (end of boil) | Chinook PL | 11 g | 15 min | 9.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|-------|--------|------------------|
| FM52 Amerykański Sen | Ale | Slant | 65 ml | Fermentum Mobile |

Extras

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

| Type | Name | Amount | Use for | Time |
|------|------------------------|--------|---------|-------|
| Herb | Mięta pieprzowa | 10 g | Boil | 7 min |
| Herb | Lawenda | 6.5 g | Boil | 7 min |
| Herb | Suszone skórki cytryny | 5 g | Boil | 7 min |