

Festiwalowe Szparagowe Ale

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **19**
- SRM **3.1**
- Style **Spice, Herb, or Vegetable Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **70 min**
- Evaporation rate **15 %/h**
- Boil size **28.2 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|-------------|-------|-----|
| Grain | Viking Pilsner malt | 4 kg (100%) | 82 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | lunga | 20 g | 30 min | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------|------|--------|--------|------------------|
| FM53 Voss kveik | Ale | Liquid | 20 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|--------|------------------------|--------|-----------|----------|
| Flavor | Szparagi zielone puree | 2000 g | Secondary | 7 day(s) |
| Flavor | Laktoza | 0.5 g | Boil | 15 min |
| Spice | Werbena Cytrynowa | 0.05 g | Boil | 10 min |