

## herbaciane ale

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **13**
- SRM **3.9**

### Batch size

- Expected quantity of finished beer **60 liter(s)**
- Trub loss **5 %**
- Size with trub loss **63 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **75.9 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **45 liter(s)**
- Total mash volume **60 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	7.5 kg (50%)	80 %	5
Grain	Pilznieński	7.5 kg (50%)	81 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	75 g	30 min	3.5 %
Boil	Sybilla	75 g	5 min	3.5 %
Boil	Oktawia	75 g	5 min	7.1 %
Boil	Oktawia	75 g	0 min	7.1 %