

# Herbal ale

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- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **21**
- SRM **3.9**
- Style **Spice, Herb, or Vegetable Beer**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **75 min**
- Evaporation rate **15 %/h**
- Boil size **13.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **7.3 liter(s)**
- Total mash volume **9.4 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **0 min**

## Mash step by step

- Heat up **7.3 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **0 min** at **76C**
- Sparge using **8.5 liter(s)** of **76C** water or to achieve **13.7 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount         | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt | 1.4 kg (66.7%) | 82 %  | 4   |
| Grain | Pszeniczny          | 0.4 kg (19%)   | 85 %  | 4   |
| Grain | Monachijski typ I   | 0.3 kg (14.3%) | 79 %  | 16  |

## Hops

| Use for | Name                   | Amount | Time   | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil    | Hallertauer Mittelfruh | 12 g   | 75 min | 6.1 %      |
| Boil    | Saaz (Czech Republic)  | 15 g   | 10 min | 2.5 %      |

## Yeasts

| Name                         | Type | Form   | Amount | Laboratory  |
|------------------------------|------|--------|--------|-------------|
| Wyeast - 1318 London Ale III | Ale  | Liquid | 50 ml  | Wyeast Labs |