

Herbal ale z krwawnikiem

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **19**
- SRM **5.3**
- Style **Spice, Herb, or Vegetable Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.3 liter(s)**
- Total mash volume **26.1 liter(s)**

Steps

- Temp **69 C**, Time **70 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **20.3 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **70 min** at **69C**
- Keep mash **10 min** at **76C**
- Sparge using **11.9 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Pilzneński | 4.5 kg (77.6%) | 81 % | 4 |
| Grain | Monachijski | 1 kg (17.2%) | 80 % | 16 |
| Grain | Caramel/Crystal Malt | 0.3 kg (5.2%) | 75 % | 20 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------------------|--------|--------|------------|
| Boil | East Kent Goldings | 30 g | 60 min | 5.1 % |
| Aroma (end of boil) | Fuggles | 30 g | 5 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|-------|--------|------------|
| Danstar - Nottingham | Ale | Slant | 200 ml | Danstar |

Extras

| Type | Name | Amount | Use for | Time |
|------|----------|--------|-----------|----------|
| Herb | Hibiscus | 20 g | Boil | 3 min |
| Herb | Hibiscus | 30 g | Secondary | 3 day(s) |