

# Lawendowy Król

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **45**
- SRM **5.2**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **9 liter(s)**
- Trub loss **5 %**
- Size with trub loss **9.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **11.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.5 liter(s)**
- Total mash volume **10 liter(s)**

## Steps

- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **20 min**

## Mash step by step

- Heat up **7.5 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **20 min** at **78C**
- Sparge using **6.3 liter(s)** of **76C** water or to achieve **11.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Maris Otter Crisp	2 kg (80%)	83 %	6
Grain	Gryczany	0.5 kg (20%)	85 %	9

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Horizon	20 g	30 min	12.9 %
Aroma (end of boil)	Sterling	50 g	0 min	4.5 %
Aroma (end of boil)	Horizon	30 g	0 min	12.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - 1272 American Ale II	Ale	Slant	200 ml	---

## Extras

Type	Name	Amount	Use for	Time
Herb	Lawenda	50 g	Boil	0 min
Herb	Lawenda	50 g	Secondary	7 day(s)