

Lipa z...krwawnikiem?!

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **19**
- SRM **3.9**
- Style **Spice, Herb, or Vegetable Beer**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.2 liter(s)**
- Total mash volume **13.1 liter(s)**

Steps

- Temp **68 C**, Time **60 min**

Mash step by step

- Heat up **10.2 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **6.7 liter(s)** of **76C** water or to achieve **14 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Pszeniczny | 2.2 kg (75.9%) | 85 % | 4 |
| Grain | Viking Pale Ale malt | 0.5 kg (17.2%) | 80 % | 5 |
| Grain | Weyermann - Carapils | 0.2 kg (6.9%) | 78 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | lunga | 8 g | 60 min | 12.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------------------|------|------|--------|------------|
| Mangrove Jack's M29 French Saison | Ale | Dry | 11 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|------|------------|--------|---------|-------|
| Herb | kwiat lipy | 10 g | Boil | 8 min |
| Herb | krwawnik | 15 g | Boil | 8 min |
| Herb | rumianek | 10 g | Boil | 8 min |