

# 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