

r herbatka 2024

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **37**
- SRM **3.4**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **12.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.2 liter(s)**
- Total mash volume **10.9 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	2.23 kg (78.8%)	90 %	4
Sugar	Milk Sugar (Lactose) R	0.1 kg (3.5%)	80 %	0
Grain	Viking Pale Ale malt	0.5 kg (17.7%)	90 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat r	8 g	60 min	12 %
Boil	Cascade PL r	15 g	22 min	7.2 %
Boil	Cascade PL r	15 g	12 min	7.2 %
Boil	Cascade PL r	15 g	1 min	7.2 %
Dry Hop	Cascade PL r	20 g	7 day(s)	7.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Herb	herbata earl grey	35 g	Secondary	5 day(s)