

# Sorrento

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **18**
- SRM **3.6**
- Style **Spice, Herb, or Vegetable Beer**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **21.9 liter(s)**

## Mash information

- Mash efficiency **71 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.3 liter(s)**
- Total mash volume **15 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.15 kg (50.6%)	80 %	5
Grain	Pszeniczny	0.8 kg (18.8%)	85 %	4
Grain	Płatki owsiane	0.4 kg (9.4%)	85 %	3
Adjunct	Pszenica niesłodowana	0.5 kg (11.8%)	75 %	3
Grain	Jęczmień niesłodowany	0.4 kg (9.4%)	75 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	20 g	60 min	3.5 %
Boil	Lemon drop	20 g	20 min	4.6 %
Boil	Lemon drop	10 g	10 min	4.6 %
Dry Hop	Lemon drop	70 g	5 day(s)	4.6 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Other	kwiaty czarnego bzu	225 g	Boil	5 min